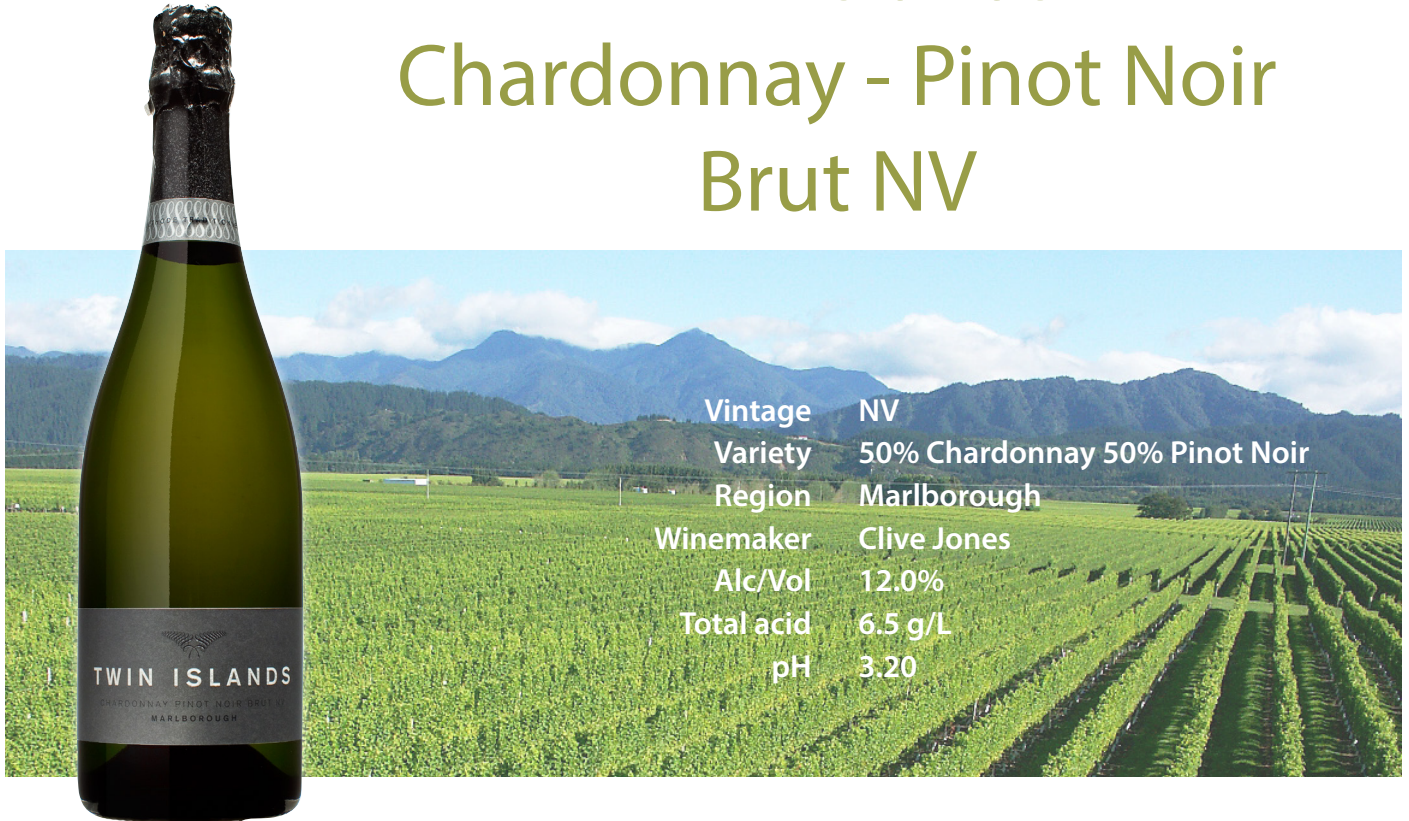




**TWIN ISLANDS**

MARLBOROUGH NEW ZEALAND

# Twin Islands Chardonnay - Pinot Noir Brut NV



Vintage	NV
Variety	50% Chardonnay 50% Pinot Noir
Region	Marlborough
Winemaker	Clive Jones
Alc/Vol	12.0%
Total acid	6.5 g/L
pH	3.20

Twin Islands Brut NV is an elegant and high quality sparkling wine made from the traditional Champagne varieties of Chardonnay and Pinot Noir. The aromas are subtle but complex with notes of lemon and hazelnut. It is fine and dry on the palate, with creamy bubbles and biscuity flavours. The aftertaste is soft and long.

These grapes are sourced from the stunningly beautiful region of Marlborough in New Zealand where the cool climate allows grapes to retain taught acidity giving structure and finesse to this sparkling wine.

Every attention is made to picking the grapes in pristine condition and retaining their freshness and acidity to make an elegant and scintillating sparkling wine.

Following harvest, the fruit is whole bunch pressed to retain delicacy and the juice is cold settled prior to racking. The base wines are fermented with selected champagne yeast and left on lees until they have undergone a full malolactic fermentation to soften the acid in the traditional Champenoise style.

The cuvees are then carefully selected and blended with the secondary fermentation and a minimum of twelve months maturation on lees occurring in the bottle.