

MANSFIELD & MARSH

Methode Traditionnelle



Mansfield & Marsh is bottle fermented and spends a minimum of 9 months on yeast lees. It is a deliciously refreshing, delicate sparkling wine with a steady bead.

Vineyards

This wine is from Chardonnay, Pinot Noir and Pinot Meunier grapes grown in our Riverview and Kinross vineyards in Hawkes Bay.

Vinification

The grapes for this wine were harvested and transported to our Riverview winery. The fruit was pressed into stainless steel, settled, racked and tankered to our Katikati winery for fermentation. The juice was inoculated with Prise de Mousse (PDM) yeast strain. Following fermentation, the wine was inoculated for malolactic fermentation. The wine was kept on yeast lees for approximately a year with regular stirring to maintain yeast viability for as long as possible. Following blending, the wine was tirage bottled for secondary fermentation. The bottles were held for a minimum of 9 months of maturation on lees and are disgorged as required.

Winemaker's Tasting Notes

Pale yellow green with fine and persistent bubbles. Rich and creamy, with aromas of stone fruit and biscuity, yeasty flavours from a minimum 9 months aging on lees. A hint of sweetness is balanced by pleasantly crisp acidity to give a drying finish.

Food Match

Enjoy this sparkling wine with lighter meals or with cheese and fruit.

Cellaring

This wine is disgorged to order. It is drinking well now and will cellar for a year or two.

Analysis

pH:	3.03
Total Acidity:	7.7 g/L
Residual sugar:	8 g/L
Alcohol:	11.0 % v/v

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