

## **NV Mimi Methode Traditionnelle**

Region: Hawkes Bay

Vintage: Non Vintage

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

Winemaking: 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 a range of yeast strains. 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.

Contains: Sulphites, fined using milk products, traces may remain.

Alcohol: 12.0 % v/v

Standard Drinks: 7.1

pH: 3.18

Total Acidity: 6.6 g/L

Residual Sugar 9.6 g/L

Description: Mimi Methode Traditionnelle is a delicate sparkling wine which is well balanced with aromas of lemon pith and honeysuckle. It has lingering sweetness and subtle toasted bread tones.

Food Match: Enjoy this sparkling wine with fish and chips or try prosciutto wrapped dates.

Cellaring: This wine is drinking well now. It will cellar for a year or 2 but probably better to source freshly disgorged stocks as required.