

Mimi x Pink

Methode Traditionnelle



Mimi Pink is a delicate sparkling wine with persistent bubbles, a good balance of acidity and a bouquet of natural fruits.

Vineyards

This wine is from Pinot Noir, Pinot Meunier and Chardonnay grapes grown in our Riverview and Kinross vineyards in Hawke's 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 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.

Winemaker's Tasting Notes

A delicate sparkling wine which is well balanced with aromas of strawberries and summer fruits and a subtle toasted breadiness.

Food Match

Enjoy this pink wine with summer fare – salads and chicken off the barbecue.

Cellaring

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

Analysis

pH:	3.18
Total Acidity:	6.6 g/L
Residual sugar:	18 g/L
Alcohol:	12.0 % v/v

THE WINE PORTFOLIO LIMITED

WWW.WINEPORTFOLIO.CO.NZ

LEVERET HOUSE, SUITE 1, 77 THE STRAND, PARNELL, AUCKLAND, NEW ZEALAND
PH +64 9 300 5053 · FAX +64 9 300 5054 · WINERY FREEPHONE 0800 667 866 · EMAIL - INFO@WINEPORTFOLIO.CO.NZ