

VINO FINO

Explore a World of Wine

HUIA BLANC de BLANC MÉTHODE TRADITIONNELLE VINTAGE 2019



\$37.99

Product Code:	4712	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.6%
Variety:	Méthode Traditionnelle	Grape:	100% Chardonnay
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2019 Vintage)

"This sparkling wine was made in the Traditional Method. The fruit was hand harvest and whole bunch pressed before being racked into neutral French Oak barrels for ferment. After ferment the wine rested in cuve for 11 months. It was then bottled for tirage and left to age on lees for 4 years. The bottles were hand riddled over a 4-week period before being disgorged.

Aromas of brioche. Peach. Crème anglaise. Golden grapefruit. Toasted hazelnut. Yellow flowers Tastes of nectarine and white peach. Marzipan. Pecan pie. Crusty bread. Truffle. Fresh lemon. Rich with bright acidity and a long complex finish."

95/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (2019 Vintage)

"Everything about this wine makes us smile: the sunny label and lack of fussy packaging, the fact it's organic, the price...but most of all the taste. It's just brim full of character and flavour. Huia's winemaker, Josh Lee, has a pretty stellar CV, having worked for the likes of Greywacke and Dog Point. He also spent time honing his craft in Europe and, given the quality of this wine, it'll come as no surprise to learn he worked for a time with the team at sparkling specialist Nyetimber in the UK. The fruit for this traditional method blanc de blancs comes from both the Huia home vineyard in central Wairau and from grower fruit sourced from the Lower Omaka Valley (Southern Valleys). Fermentation takes place in neutral French oak and the wine is aged on lees for four years. We just love the artisanal, biscuit and bruised red apple flavours, the creamy texture and the

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fabulous drinkability of this fizz. In a world where champagne at this price can be a bit identikit and flavourless, this is a very welcome alternative."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch