

HUIA BRUT ROSÉ VINTAGE 2020









Original price was: \$52.99.**\$24.99**Current price is: \$24.99.





Limited Stock Available One of the Best Sparkling Deals we have ever had!

Product Code:	3753	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	100% Pinot Noir
		Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Back In Stock - New Vintage

Huia have been a mainstay on the Marlborough wine scene since the mid 1990s, bringing with them an ethos around sustainability and organics (certified since 2011), and cutting no corners to produce wines of authenticity and precision.

A new chapter for Huia is imminent, with new owners and a new winemaker coming on board, and the labels given a complete overhaul. The outcome being that they want to move on stocks with the old branding to make room for the new!

This vintage Rosé Méthode Traditionnelle has been expertly crafted in the same way as top-quality Champagne. Aged on gross lees in neutral French oak for 14 months. Second fermentation occurred in bottle and the wine aged on lees for a further 20 months.

The resulting wine is intensely complex, savoury and rich in a style reminiscent of Bollinger Champagne. It's a



sparkling wine that is far more serious than anything even close to this price point, and those who appreciate this style should be jumping all over this before our staff buy it all!

Winery notes (2020 Vintage)

"To celebrate the long-time partnership of Huia Vineyards and New Zealand fashion designer Kate Sylvester, our Estate Grown Sparkling Rosé Brut is dressed in a delicate modernist rose print from one of Kate Sylvester's stunning collections called "Frances". This collection was designed to pay homage to NZ artist, Frances Hodgkins.

This vintage is made from 100% Pinot Noir grapes that are certified organic and estate grown on the Huia vineyard in Rapaura, Marlborough.

A sparkling wine made in the traditional method. The grapes were hand-picked and whole bunch pressed. Then the juice was racked off to barrels for fermentation. A warm, fast ferment was encouraged. Base wines underwent full malolactic fermentation and were aged on gross lees in old French oak for 11 months. Secondary yeast fermentation was conducted in the bottle and was aged on the yeast lees for 20 months.

Smells of Strawberry. Cherry. Freshly baked bread. Tastes of summer berries. Fresh and crisp with a creamy dry finish."

Reviews for the 2019 vintage below...

93/100 Bob Campbell MW, The Real Review, April 2022 (2019 Vintage)

"Made from 100% organic pinot noir. Barrel fermented. Bottle-aged on lees for 20 months. It's a rich, creamy wine with cherry, a hint of chocolate-box and bready yeast lees flavours with a tangy backbone of bright acidity."

*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

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