



Elstree Cuvée Brut 2005

Technical Notes

Variety	Chardonnay 50% and Pinot Noir 50%
Harvested	29 March and 4 April 2005
Vineyard	Single Wairau Valley vineyard
Clones	Mariafeld and Clone 6
Brix at harvest	19.0 - 19.4°
Fermentation	Primary fermentation in French oak 50% and 50% in stainless steel tank. Secondary fermentation in bottle 100%
Maturation	12 months post ferment in barrel and stainless steel. 3 years in bottle
Alcohol	12%
Residual sugar	3g/l
Total acidity	8.3g/l
pH	3.13
Tirage	August 2006
Disgorged	August 2009, under diam cork
Cases made	520
Released	November 2009

Description

Made in Highfield's celebrated Elstree style, extended maturation on yeast lees has provided nice yeasty, biscuit aromas which complement the fruity flavours of this elegant Méthode Traditionelle. Natural lively acids have mellowed during the maturation process resulting in a fine creamy mouth-feel with great balance and length.

Sensory

Colour	Pale straw with a very fine, persistent bead.
Aroma	Granny Smith apples, lemons, limes, grapefruit, a little honey and nice yeast autolysis fragrances of freshly baked bread or brioche.
Palate	Citrus flavours come through with touches of apple and poached pear. The wine has good weight, is focussed and seamless with a smooth, creamy texture and a long dry finish.

Cellaring Potential

Ready to enjoy on release and will age well into 2012.

Food Suggestions

Classic aperitif and perfect with freshly shucked oysters.

2005 Season

Good, almost Indian summer like, conditions prevailed this year with some patchy rain throughout the season. Long after the last of the Elstree fruit was picked, the rain clouds set in over the Valley and lingered. The vintage showed great promise from the outset with good consistency in most Highfield vineyards.