

Elstree Cuvée Brut 2006



Technical Notes

Variety	Chardonnay 50% and Pinot Noir 50%
Harvested	6 March - 7 March 2006
Vineyard	Single Wairau Valley vineyard
Clones	Mariafeld and Clone 6
Brix at harvest	Chardonnay 20.3° and Pinot Noir 19.6°
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	4.2g/l
Total acidity	7.7g/l
pH	3.06
Tirage	July 2007
Disgorged	August 2010, under diam cork
Cases made	500
Released	September 2010

Description

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

Sensory

Colour	Pale straw with a very fine bead.
Aroma	Granny Smith apples, limes, grapefruit, a little honey and some lightly toasted biscuit characters.
Palate	Citrus flavours come through with touches of apple and pear. The wine is clean and elegant with a smooth, creamy texture and a refined, long, crisp finish.

Cellaring Potential

Ready to enjoy on release and will age well into 2014.

Food Suggestions

Classic aperitif and perfect with freshly shucked oysters.

2006 Season

The season was very dry and warm with harvest beginning two weeks ahead of usual. A short spell of wet weather eased the drought in March. The harvest and vintage ran smoothly with no disease pressure or problems. The fruit was able to be left on the vines until peak ripeness levels were reached.