



MANSFIELD & MARSH METHODE TRADITIONNELLE

Mansfield & Marsh is bottle fermented and spends a minimum of 9 months on yeast lees.

It is a deliciously refreshing, delicate sparkling wine with a steady bead. The palate is fresh and lively exhibiting classic stone-fruit flavours, complexed by yeast aromas.

A perfect match to any occasion and a fantastic accompaniment to seafood cuisine.

Grape Varieties:	Pinot Noir 49%, Chardonnay 48%, Pinot Meunier 3%
Region:	Hawkes Bay 94% /Marlborough 6%
Wine Analysis:	
Date of Harvest	February, 2007 (latest batch)
Brix	18°
Fermentation	Stainless Steel
Maturation	9+ months on lees
Malolactic	100%
Bottling Date	February 2008 (Tirage)
Disgorging Date	On demand
Alcohol Volume	12%
Residual Sugar	10 g/L
Acidity	7.7 g/L
pH	3.03