



## DIAMOND HEART

PREMIUM SPARKLING WINES  
BY MARISCO VINEYARDS

### ORIGIN

Our Leefield Station and Waihopai River Vineyards in the Waihopai Valley of Marlborough.

### VARIETY

100% Chardonnay

### VINTAGE

Vintage 2017 delivered a smaller than predicted crop for Marlborough's wine industry, ensuring the vibrant, fruit-driven wines the region is so well known for, were achieved.

Summer started early with warm weather leading to good flavour development, indicating the potential for great wine. Our vineyard staff and winemakers spent plenty of time in those early days of the season working out how to get the best balance from our vines – and ultimately into our wines.

Nature threw in some challenges along the way with a major November earthquake, a cool and windy summer and stints of rain in Autumn. Rigorous vineyard management and careful harvest decisions have ensured our Marisco wines have an exciting spectrum of flavours from our harvested grapes. A growing year of challenges – resulting in wines to remember!

### WINEMAKING

Selected fruit was chosen from certain blocks within our Leefield Station and Waihopai River Vineyards to make up this Blanc de Blancs Methode Traditionnelle.

Handpicked in early March and very gently pressed to avoid any skin maceration, the resulting juice was fermented in 30% older

French puncheons and 70% stainless steel tank. Post fermentation, this wine underwent 100% malolactic fermentation and was aged on lees for 7 months, helping to balance the acidity and impart a subtle creaminess to the palate.

The wine was blended and then underwent tirage (the addition of sugar and yeast) before being bottled in October 2017 for secondary fermentation. This Blanc de Blancs was subsequently aged on lees in bottle for 3 years and disgorged in November 2020.

### ANALYSIS

Alcohol	12.5%
pH	3.12
Titrateable Acidity	7.16g/L
Residual Sugar	8.0g/L

### TASTING NOTE

Initial delicate aromas of crushed Braeburn apples lead into a nuanced background of brioche and gently toasted almonds.

The palate is crisp and juicy with a lovely balance between the firm acid backbone and yeast derived creaminess. Fine, persistent bubbles ensure a finish of great length and freshness.

### FOOD MATCHING

The 2017 Blanc de Blancs will act as a great foil to some rich, crispy Jamon Croquettes or will beautifully complement a simple fresh ceviche.

### CELLARING POTENTIAL

6–8 years

## 2017 BLANC DE BLANCS

