

Brut Cuvee

The Silver Fern is an iconic symbol of New Zealand. Fern Ridge wines reflect the essence of New Zealand through flavor and style. Using premium fruit, we have created a quality range of styles known to have a generous fruit-forward approach and offer great value.

Color:

Light yellow colour with bright golden hues.

Aroma:

Elegant and delightfully inviting, showing nectarine, lemon peel, fig and oatmeal characters.

Palate:

Juicy fruit flavours with a creamy mouthfeel and vibrant acidity, finishing clean and dry.

Winemaking & Viticulture:

Produced from vineyards in the Marlborough and Hawke's Bay regions of New Zealand. The soils are ancient riverbeds with a mix of free draining stony soils and clay loams.

The base wine was blended from components which were aged on lees for up to 5 years. The base wine underwent secondary fermentation via the Charmat method to produce this complex, structured Brut Cuvée.

Wine Analysis:

Alcohol 12.5 % v/v

Residual sugar 5.8 g/L

Acidity 5.6 g/L

pH 3.02

Food Match:

Delicious as an aperitif, and very versatile for pairing with food.

Perfect with cheese, oysters, smoked salmon and fish.



Fern Ridge Wines

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