

LAKE CHALICE Sparkling Rose NV



Category:	WINE
Style:	SPARKLING METHODE
Variety:	ROSE
Region:	MARLBOROUGH
Vintage:	NV
Volume:	750ml
Vineyard:	Pinot Noir from selected Marlborough vineyards.
Vinification:	Cool ferment in stainless steel with indigenous yeast. The finished wine was carbonated to enliven the flavours and add an attractive sparkle.
Appearance:	Pale salmon.
Bouquet:	Lifted floral aromas of Cherry Blossom.
Palate:	Crisp, fresh, and full of crushed strawberry flavours. Dry and elegant in style with a very fine mousse enlivening the palate.

Technical Analysis:

Alcohol:	12.50%	pH:	3.37
Residual Sugar:	2.65g/L	Packaging:	6 x 750ml
Titrateable Acidity:	6.2g/L	Hancocks Product:	16250