

CUVÉE NO.1

Cuvée No.1 was the first wine produced by No.1 Family Estate. It is renowned throughout New Zealand and is winner of multiple International Trophies, Gold Medals and Five Star Awards since its release in 1999.

This Chardonnay Blanc de Blancs is lees aged to encourage full yeast autolysis. The resulting wine displays typical, complex, champagne-like characters.

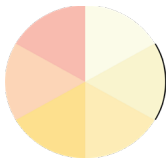
BOUQUET

A very rich, complex and seductive bouquet with aromas of toasty autolysis enveloping scents of baked stone fruit, bakery goods, butter brioche, lemon zest and rose.

PALATE

Full and rich with savoury layers of citrus and stone fruits. The acidity, very fine mousse and natural phenolics show off a wine with texture, finesse and charm.

LOOK



◀ Pale Yellow

SPECIFICATIONS

COMPOSITION:	99% Chardonnay 1% Pinot Noir
VINTAGE:	Non-Vintage
WINEMAKER:	Daniel Le Brun
ALCOHOL:	12.5%
RESIDUAL SUGAR:	6.4g/L
TOTAL ACIDITY:	6.7g/L
PH:	3.2
TIME ON LEES:	18 months
DISGORGED:	June 2023 (ongoing)
CELLARING:	3-5 years

