



Analysis at bottling

pH	3.4
T.A.	7.3 g/l
RS	2 g/l
Alcohol	12.5%

Viticultural Practise

Planting Density	2.5 × 1.5m rows
Trellis system	2 Cane VSP
Yield	6.1-7.7 tonne/ha



Brigid — NV Blanc de Blancs Méthode Traditionnelle

Brigid, the matriarch of the Forrest family, has always run on coffee, chocolate and champagne.

Originally made as a surprise for a significant wedding anniversary, this champagne is a celebration of love, lifelong friendships and vibrant personalities.

Or, more simply, a wine for my wife! Put by John himself.

Vinification

Grapes were hand-picked whole bunched and pressed after a cold drive up the south island of New Zealand.

The free-run juice was fermented with selected champagne yeast and left on lees to finish malolactic fermentation in the Méthode Traditionnelle style.

The wine was then entrusted to the team at No.1 family estate for bottling and tirage to rest for another two years at the winery before release.

Tasting Notes

100% Chardonnay, this Blanc de Blancs from the Waitaki Valley in North Otago is pale straw in colour with a fine bead and a creamy mousse.

On the nose, it shows aromas of citrus; lemon, grapefruit and tarte au citron.

The palate is crisp and sharp at first, but leads into a creamy mid-palate with fresh, chalky limestone minerality rounding out the finish.