Pelorus Brut Cloudy Bay N.V.



Producer

Cloudy Bay Vineyards was established in 1985 by Cape Mentelle Vineyards in Western Australia, and is today part of Estates & Wines, The Moët Hennessy Wine Division. The winery and vineyards are situated in the Wairau Valley in Marlborough at the northern end of New Zealand`s South Island. The winery is named after the bay at the eastern extreme of the Wairau Valley, named so by Captain Cook on his voyage to New Zealand in 1770. Cloudy Bay has 250 hectares over four estate vineyards, and long-term supply agreements with nine Wairau Valley growers. The main varieties grown are Sauvignon Blanc, Chardonnay and Pinot Noir with lesser quantities of Gewurztraminer, Riesling, and Pinot Gris.

Tasting Notes

Several different clones of chardonnay and pinot noir are used in the vinification of Pelorus Brut. All grapes are pressed without crushing and the juice is given a short period of settling which is followed by racking and inoculation with a pure strain of Montrachet yeast. The base wines are fermented and aged in a mixture of stainless steel tanks, large oak vats and small French oak barrels. Following a spontaneous malolactic fermentation the wines are left to age on lees for a further eight months prior to blending each November. The chardonnay predominant blend is put on tirage using prise de mousse yeast the following February and subsequently allowed to attain a minimum of two years lees ageing in the bottle before disgorgement.

Food

Perfect as an aperitif, or with seafood and light dishes.

Technical Information

Country	New Zealand	**Dry/Sweet Style**	Dry
Grape(s)		**Alcohol Content**	12.5%
Type	Sparkling	**Closure Style**	Cork
Style	Fizz	**Organic/Biodynamic**	No
Oaked Style	Unoaked	**Allergens**	**Milk:** Yes **Egg:** No
Body Style	Medium bodied	**Vegetarian/Vegan**	**Vegetarian:** No **Vegan:** No
Sustainable	No		

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