



# Summerhouse

## BLANC DE BLANCS – MÉTHODE TRADITIONNELLE

*The seductive flavour and dancing bubbles make any occasion a celebration!*



VARIETY: Chardonnay

STYLE: Méthode Traditionnelle - Dry

ACCREDITATION: Sustainable  
Winegrowing New Zealand

### SUMMERHOUSE VINEYARD

Heather and Méric planted Summerhouse vineyard on north facing glacial soils in 1995, and have since established a reputation as producers of some of Marlborough's finest wines.

This season started with cool weather that remained cool through flowering and for most of the summer. The vines responded with moderate crops and open canopies. A long even ripening period produced wonderfully balanced fruit and abundant flavour.

The start of the harvest season is celebrated with the hand picking of Chardonnay grapes for the Blanc de blancs – the first fruit of the vintage.

### SUMMERHOUSE SOIL

Summerhouse is an environmentally friendly vineyard and has been accredited with Sustainable Winegrowing New Zealand since its inception. The intense varietal flavours are the result of the warm and free draining old glacial soils that are typical of the Wairau Valley.

### STOCK SELECTION

The vines at Summerhouse are selected to suit our soil and environment, but also to express both the plant and terroir characteristics in their fruit.

Summerhouse's Blanc de Blanc is 100% Chardonnay crafted from the fruit of the Clone 95 vines.

### WINEMAKING

Here at Summerhouse, we concentrate on capturing the pure fruit flavours of the grape. By focusing on quality grapes, we can let the fruit express itself naturally; avoiding heavy winemaking influences.

The hand harvested bunches were whole bunched pressed, and the juices chilled, settled and racked. The cool ferment occurred with specially selected yeasts. After bottling, the slow secondary, bubble producing ferment occurred in each individual bottle. The wine was then aged on the yeast lees for two years before disgorging.

### AROMA AND PALATE

Pale gold in appearance. A light floral perfume with lovely citrus and brioche notes. The palate is smooth and lively with lemon and apple flavours, a little yeastiness and a creamy finish.

### CELLARING

Enjoy now while young and vibrant or as it continues to mature.

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## SUMMERHOUSE BLANC DE BLANCS AWARDS

**Cuisine November 2008**

★★★★★

“The beautifully sited Summerhouse vineyard in Marlborough produces excellent wines. This elegant sparkler fits perfectly alongside the freshest shellfish. It has a quietly complex nose of soft red fruits and apple. Light cream and biscuit touches, and a herbal thread, gives delicious savouriness and it tastes harmonious, long and fine.”

**Michael Cooper’s Buyer’s Guide to New Zealand Wines 2010** ★★★★★

“Made from estate-grown Chardonnay and lees-aged for two years, this non vintage wine is attractively scented, lively and crisp, with citrusy, nutty, yeasty flavours, showing good complexity and intensity, and a dryish finish.”

**Sam Kim, Wine Orbit 89 Points**

★★★★☆

“The bouquet is elegant and fine displaying acacia, yeast and chalky mineral notes. It's beautifully textured on the palate with a creamy, rounded mouthfeel and nicely pitched acidity. A delicate and subtle style with lovely balance and a crisp dry finish.”

**Peter Saunders, Hospitality - Thirst**

“A true blanc de blancs, firmly spined to stimulate tastes for dinner, (tastes as dry) an excellent chardonnay back-drop in the fruit and perfectly balanced. Another refreshing Marlborough sparkling, doing everything right. Serious enough to be interesting.”