

heemskerk

Georg Jensen Hallmark Cuvée

The Georg Jensen Hallmark Cuvée is a special edition 'designer' Sparkling Wine created as a collaboration between the renowned Danish design house, Georg Jensen, and cool climate Heemskerk wines.

The quality craftsmanship and timeless aesthetic of Georg Jensen has been captured in every element of the Hallmark Cuvée, from its wine style to its outer presentation. This product is the first of its kind and is presented with an elegantly crafted closure that can be used as a bottle stopper, enabling the Sparkling Wine to be resealed, refrigerated and savoured for up to two days. Being reusable, this bottle stopper is the perfect addition to a home wares collection.



vintage conditions: The Hallmark Cuvée is made from a blend of the traditional sparkling grape varieties, Chardonnay and Pinot Noir, from select parcels of premium vineyards throughout renowned cool climate regions. To ensure a consistency of style, the Hallmark Cuvée is a blend of several vintages.

grape variety: Chardonnay (60%) and Pinot Noir (40%)

maturation: Aged on lees for approx 24-36 months

colour: Medium straw with a bright gold hue

nose: The dominant Chardonnay shows itself on the nose with delicate citrus blossom, fresh lemon and grapefruit zest

palate: The palate shows restraint with a beautiful chalky mouthfeel and a backbone of taut acidity and elegant minerality, with lemon pith and roast cashew nuts

pH	3.1
Acidity	6.5
Alcohol	12.5
Residual Sugar	10.5g/L