



A O T E A

by the Seifried family

NELSON BRUT N.V.
MÉTHODE TRADITIONNELLE



Awards

92 Points - Bob Campbell MW, © The Real Review, therealreview.com

91 Points (4.5 Stars) - Sam Kim, Wine Orbit 2021

Silver - The New Zealand International Wine Show 2023

Wine Analysis

Variety: 52% Pinot Noir / 48% Chardonnay

Vineyard: Seifried Challies (Pinot Noir) and Rabbit Island (Chardonnay) Vineyards

Sugar at Harvest: 19.3°Brix

Date of Harvest: Early March 2016

Disgorgement Date: January 2021

T.A of Wine: 5.0g/L

pH: 3.20

Residual Sugar: <1g/L (Brut)

Alc.: 12.5% vol.

Suitable for Vegetarians and Vegans

“A blend of chardonnay and pinot noir with four years bottle age on the yeast lees. A crisp, fresh sparkling wine with lime, green apple and subtle brioche-like yeasty flavours.”

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Winemakers Note

Our Aotea Méthode Traditionnelle is a very special wine. Two parcels of fruit were hand picked at ideal ripeness for this classical Méthode Traditionnelle Cuvée. The Pinot Noir is from our Challies Vineyard while the Chardonnay comes from our Rabbit Island Vineyard. The blend is 52/48 Pinot Noir and Chardonnay. The grapes were hand harvested during the cool early hours of the day and brought to the winery quickly for processing. The free-run juice from the press was cold settled overnight before being racked, warmed and inoculated. A smooth ferment progressed to dryness, followed by malolactic fermentation. The young wine was then prepared for bottle fermentation and aged on lees for an extended period. In January 2021 the wine was finished and it was released in May 2021.

The Vineyard

Challies and Rabbit Island vineyards are adjacent to each other on Redwood Road. Soils are similar and predominantly silty sandy in nature with gravelly sub surface soils. The Challies block has bands of clay loam soil running through the northern part of the block. Roots go down deep through the gravelly soil to reach the water table below.

Tasting Note

The Aotea Méthode Traditionnelle is gorgeous in the glass with pale golden tinge and a fine mousse. The nose is toasty and nutty, with a hint of grapefruit. Palate entry is generous with layers of brioche, cinnamon, and citrus flavours. The wine has a long generous finish with lovely lingering flavours.

PIONEERING FAMILY WINEGROWERS
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