AMISFIELD

# CENTRAL OTAGO

## TASTING NOTES

# Brut Méthode Traditionelle 2018



### **GROWING SEASON**

2018 produced one of the hottest recorded summers in Central Otago. This resulted in picking during the first week of March for sparkling wine to retain freshness and acidity.

### **VINEYARD**

The Pinot Noir grapes for our Méthode Traditionelle Brut are grown on vigorous soils, but the cool climate keeps ripening slow and acids high. This makes a perfect combination of attributes for sparkling base.

### WINEMAKING

Pinot Noir was handpicked and gently whole bunch pressed to collect very fine, clear free-run juice. This was fermented in stainless steel before malolactic fermentation was allowed to complete. 10 months later, the wine was bottled for secondary fermentation, and aged on lees for 26 months. It was disgorged in February 2021, and a low dosage of 3g/L was added.

### **TASTING NOTE**

The wine shows delicate quince, peach and apricot fruit on the nose, matched with toasted brioche on

### HARVEST COMPOSITION

Brix 20 pH 2.9 Titratable Acidity 11.3g/L

# **Wine Composition**

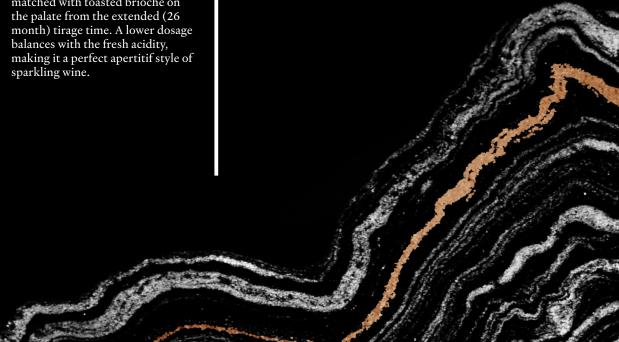
Dosage 3g/L Titratable Acidity 8.0g/L Alcohol 12.5%

### Vine Age

11-20 years (planted 1998-2007)

### Clone

Pinot Noir 5, 667



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