

# Brut Méthode Traditionelle 2017

AMISFIELD



## GROWING SEASON

An unsettled growing season with rain during December flowering and blasts of wintery conditions through January and February. The cool season continued during picking which assisted in slowing sugar ripening and allowed for harvest based on optimal flavour and acid balance. Smaller than usual bunches and berries produced great flavour concentration, with moderate alcohol and balanced acidity.

## VINEYARD

The Pinot Noir grapes for our Brut are grown on vigorous soils however 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 33 months. It was disgorged in November 2020, and a low dosage of 4g/L was added.

## TASTING NOTES

Whole bunch pressing combined with extended tirage time has given delicate aromatics of white peach, fresh grapefruit matched to a nutty, creamy and long palate. A cool vintage has produced an excellent sparkling wine.

## HARVEST COMPOSITION

Brix 20.1  
pH 3.01  
Titratable Acidity 11.8g/L

### Wine Composition

Dosage 4g/L  
Titratable Acidity 8.0g/L  
Alcohol 12.5%

### Vine Age

4-23 years (planted 1988-2007)

### Clone

Pinot Noir 5, 667

CENTRAL OTAGO