

Brut Méthode Traditionelle 2018

AMISFIELD



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 the palate from the extended (26 month) tirage time. A lower dosage balances with the the fresh acidity, making it a perfect apertitif style of sparkling wine.

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

CENTRAL OTAGO