

Brut Méthode Traditionnelle 2015

AMISFIELD



GROWING SEASON

A vintage season that reminds us all that we are making wine on the edge. Hot one week and snowing the next. The first week of harvest was cloudy and very cold with the helicopters on standby for the frosts.

VINEYARD

The Pinot Noir grapes for our Brut are grown on vigorous soils however the cool climate keeps ripening slow and acids high. The perfect combination for selection for sparkling base.

WINEMAKING

The Pinot Noir grapes were hand-picked and whole bunch pressed using a traditional light pressing regime. The juice was fermented cool in stainless tank and in barrel to dryness which was followed directly by malolactic fermentation. The wine was matured on lees without sulphur until tiraged in January 2016. Stored on lees until first disgorgement, May 2018.

TASTING NOTES

The limited time on skins and long maturation on lees has given a very pale light straw colour to the wine. Aromas of orange peel, paw paw and almonds transcend onto the palate with the wine finishing crisp, dry and a with a hint of phenolics.

HARVEST COMPOSITION

Brix 20.4
pH 3.14
Titrateable Acidity 13.7g/L

Wine Composition

Dosage 2g/L
Titrateable Acidity 9.2g/L
Alcohol 12%

Vine Age

8-27 years (planted 1988-2007)

Clone

Pinot Noir 5, 667

CENTRAL OTAGO