

Brut Méthode Traditionnelle 2016

AMISFIELD



GROWING SEASON

Weather leading up to harvest was one of the driest in years but unstable weather during harvest was not ideal. We experienced frosts and intermittent rain events followed by warm damp conditions.

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 early 2017. Stored on lees until first disgorgement, November 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 peach, citrus, apple brioche and hints of nuttiness lead to a lively, slightly creamy and delicate palate.

HARVEST COMPOSITION

Brix 20.0
pH 3.01
Titrateable Acidity 11.4g/L

Wine Composition

Dosage 5g/L
Titrateable Acidity 7.0g/L
Alcohol 12%

Vine Age

3-22 years (planted 1988-2007)

Clone

Pinot Noir 5, 667

CENTRAL OTAGO