

Brut Méthode Traditionelle 2020

AMISFIELD



GROWING SEASON

Central Otago experienced a growing season of extremes. Rain and strong wind through November and December impacted flowering, reducing yields. This was followed by a warm and mild January which helped develop healthy canopies. At harvest, nighttime temperatures plummeted, dramatically slowing the pace of ripening. This helped retain bright acidity, and allowed picking to extend from mid-March until mid-May. The small crops ensured great concentration of flavour.

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 a sparkling base.

WINEMAKING

Amisfield estate grown 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. The wine was bottled for secondary fermentation, and aged on lees for an extended period of time to build complexity. It was disgorged in October 2022, and a low dosage of 2/L was added.

TASTING NOTES

The wine shows delicate florals on the nose with mineral purity, matched with toasted brioche on the palate from the time on lees during tirage. A lower dosage balances with the fresh acidity, making it a perfect aperitif style of sparkling wine.

HARVEST COMPOSITION

Brix 20.5-21
pH 2.86 to 2.98
Titrateable Acidity 10.7g/L

Wine Composition

Dosage 2g/L
Titrateable Acidity 6.5g/L
Alcohol 12%

Vine Age

4-12 years (planted 2008-2016)

Clone

Pinot Noir 943, 667, 1155

CENTRAL OTAGO