

Brut Méthode Traditionnelle 2021

AMISFIELD



GROWING SEASON

Mild winter conditions resulted in early budburst and strong early season growth. A warm spring with no frosts allowed for strong canopy growth. Flowering began in early December along with winds that disrupted some of the whites flowering. 2021 began with a heavy rain event and the ensuing humid conditions resulted in some powdery mildew appearing. Fine weather through the remainder of the growing season allowed for beautiful ripening and whilst the crop was lower than usual, the quality of the fruit was excellent. Judicious hand harvesting and sorting, resulted in very high quality fruit entering the winery.

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 18 months to build complexity. It was disgorged in May 2023, and a low dosage of 2g/L was added.

TASTING NOTES

Delicate florals and mineral purity meet delicious toasted brioche on the palate, due to its time on lees during tirage. The lower dosage elegantly harmonises with vibrant acidity, creating a perfect aperitif-style sparkling wine.

HARVEST COMPOSITION

Brix 19.5 - 21.0
pH 3.01
Titrateable Acidity 9.4g/L

Wine Composition

Dosage 2g/L
Titrateable Acidity 6.4g/L
Alcohol 12.5%

Vine Age

5-13 years (planted 2008-2016)

Clone

Pinot Noir 943, 667, 115

SWNZ Winery ID 1301



CENTRAL OTAGO