

Pétillant Naturel 2024

Harvest Composition

Brix 20.00
pH 3.36
Titratable Acidity 6.30g/L

Wine Composition

Residual Sugar 3.50g/L
Titratable Acidity 6.00 g/L
Alcohol 12.00 %

Vine Age
8 years (planted 2016)

Clone
667, 115, 777, UCD5 & UCD6

Organics & Sustainability

Amisfield's single-estate vineyard became certified organic in 2021, ensuring our commitment to sustainability and respect for the land. With organic practices, we nurture healthy soils, protect biodiversity, and allow our unique terroir to shine in every vintage.

Growing Season

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

Vineyard

Sourced from the same Northern block as our Methode Traditionelle Pinot Noir, the fruit was picked earlier in the season with freshness, acidity and vibrancy front and centre of mind when approaching this wines profile.

Winemaking

This wine initially began its life fermenting in a small tank. When the residual sugar level reached just the right amount, we hand bottled the wine at the winery for it to finish ferment naturally in bottle under crown seal capturing the natural effervescence and liveliness. Hand disgorged for clarity. A true labour of love, time and handcrafted joy.

Tasting Note

A burst of vibrant summer berries greets the nose, with lively notes of strawberry, pomegranate, and watermelon on the palate. Balanced juicy acidity is complemented by intense flavor while maintaining an elegant delicacy. The finish is zesty, refreshingly dry, and lingers beautifully.



TASTING
NOTES

