

Brut Méthode Traditionnelle 2022

AMISFIELD



GROWING SEASON

A mild winter and spring provided ideal conditions at budburst and for flowering into December. No real wind or frost events allowed for excellent vine health and growth, with the strongest canopy we'd seen for years. The season was shaping up to be warmer than average, with expectations of an earlier start date to harvest, however the heat dropped off and a timely rainfall in the beginning of February returned us to our historical mean start date. During harvest we enjoyed extremely settled weather providing a wonderful picking window to bring in clean fruit of exceptional quality across the estate.

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 to build complexity. It was disgorged in February 2024, and a low dosage of 2g/L was added.

TASTING NOTES

Refined and delicate on the nose with white flowers and a mineral purity showcase the finesse of this wine. Creamy acidity with a hint of sorbert and a chalky tension create a focused and pure sparkling wine.

HARVEST COMPOSITION

Brix 19.50 - 20.50
pH 2.90
Titrateable Acidity 11.00g/L

Wine Composition

Dosage 2.00g/L
Titrateable Acidity 6.60g/L
Alcohol 12.50%

Vine Age

6-14 years (planted 2008-2016)

Clone

Pinot Noir 943, 667, 115

SWNZ Winery ID 1301



CENTRAL OTAGO