

Brut NV

CENTRAL OTAGO

mora

Citrus
Brioche
Finesse

Tasting Notes

Pretty lifted notes of white blossom, lemon curd, Royal Gala apples and white-fleshed stone fruit. Palate is zesty and fresh, with crunchy nashi pears and fine persistent bead. Lovely length and mouth filling richness balanced with bright acidity.

The perfect aperitif.

Vineyards

Bannockburn - Cairnmuir Road
Blocks: Kawarau, Clutha, Cairnmuir White
Clones: 5, 6, 15, Abel - varying rootstocks
Vine age: 23 years

Bannockburn - Felton Terraces
Blocks: Kofuia, Kolo
Clones: 10/5, 115 - varying rootstocks
Vine age: 23 years

Pisa - Murrell, Eden
Clones: 6, Mendoza, 10/5
Vine age: 27 years

Pisa - 25 Steps
Clones: 777
Vine age: 18 years old

Base Winemaking/Blending

100% hand-harvested, whole bunch pressed. Parcels are kept separate for ferment.
Base wines unfinned.

Tirage/Lees Aging

Following secondary fermentation and lees ageing for 18 months, the wine is riddled, disgorged, aged on cork and released.

Technical Notes

Composition: 37% Pinot Noir, 63% Chardonnay

Yeast: mix of wild and inoculated

Oak: 25% old French barriques, 75% stainless steel (base wine)

