

Vintage Brut 2016

CENTRAL OTAGO

mora

Stonefruit
Roasted Nuts
Complex

Tasting Notes

A complex nose of citrus peel, green apples, roasted almonds and vanilla bean custard. The palate shows a fine mineral thread and the creamy character on the nose follows through with orange citrus notes of tangerine. The structure is weighty and rich but beautifully balanced with taut, bright acidity and delicate persistent bead.

Vineyards

Bannockburn 61%

Cairnmuir Vineyard - Kawarau Block

Clones: Chardonnay clone 6

Aspect: north/northwest sloping elevated glacial terrace

Row orientation: East/west

Soil: weakly structured light alluvial soils overlaying schist rock

Elevation: 270m | Vine age: 20 years | Trellis system & pruning: VSP, spur

Felton Terraces Vineyard - Kolo Block

Clones: Pinot Noir clones 115, 667

Aspect: northwest

Row orientation: east/west

Soil: Young alluvial, schist based sandy silt and loams overlaying schist rock

Elevation: 240m | Vine age: 20 years | Trellis system & pruning: VSP, spur

Pisa 39%

Murrell Vineyard

Clones: Pinot Noir Clone 6

Aspect: flat and level river terrace created by glacial activity

Elevation: 205m | Row orientation: north/south | Soil: fine silt loam over schist based alluvial gravels | Vine age: 22 years | Trellis system & pruning: VSP, spur

Growing Conditions

A warm start with early budburst and good early canopy growth. Impressive diurnal shifts from middle to late in the season bringing good flavour intensity and finesse. 1054 GDD

Base Vinification

Hand-harvested and whole bunch pressed. 30% wild ferment in neutral French oak barriques. Parcels kept separate until blending.

Tirage, Ageing, Disgorgement

Pinot Noir 65% Chardonnay 35%

36 mths on lees | 5g/L dosage | 6 months on cork

Tiraged: September 2016

Disgorged: November 2020

Alcohol: 12.5%

