Brut NV

CENTRAL OTAGO



Strawberry Brioche Finesse

Tasting Notes

Lifted red berry perfume of raspberries and fresh strawberries with rose petals. The palate is richly creamy with red apples, red nectarine skin and fine persistent bead. Great length and mouth filling texture balanced with fine acidity. A food matching sparkling wine with nuance and intrigue.

Vineyards

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

Bannockburn - Felton Terraces Blocks: Kofiua, 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 unfined.

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: 41% Pinot Noir, 59% Chardonnay

Yeast: mix of wild and inoculated

Oak: 30% old French barriques, 70% stainless steel (base wine)

