

Brut NV

CENTRAL OTAGO

mora
CENTRAL OTAGO

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 (98%)

Pinot clones: 6, 5

Chardonnay clones: 15

Vine age: 25 years

Bannockburn - Felton Terraces (1.5%)

Pinot clones: 10/5, 115

Vine age: 25 years

Pisa - 25 Steps (0.5%)

Pinot clones: 777

Vine age: 20 years old

Base Winemaking/Blending

Hand-picked and whole-bunch pressed to preserve freshness and purity. The juice was cold settled before being cleanly racked to stainless steel for primary fermentation, using a selected sparkling yeast strain. 45% of the base wine was fermented in seasoned French oak to add texture and complexity. This cuvée includes 20% reserve wines spanning 2013 to 2020, contributing depth and richness to the final blend.

Tirage/Lees Aging

Crafted in the traditional method with secondary fermentation occurring in the bottle. The wine was aged on lees for 24 months to develop complexity, texture and finesse before disgorgement.

Technical Notes

Composition: 65% Chardonnay, 35% Pinot Noir

Vintage: 2021 (80%), older (20%)

TA: 7.5, pH: 3.01, RS: 5.5



Central Otago Interludes

mora.co.nz

@morawinesandartisankitchen  