

Vintage Brut 2017

CENTRAL OTAGO

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Stonefruit
Roasted Nuts
Complex

Tasting Notes

An inviting bouquet of lemon curd and toasty lemon that immediately captivates the senses. On the palate, it showcases absolute precision, with a beautiful line and length that carries through each sip. The zingy apple notes, particularly the bright Granny Smith, dance alongside rich elements of baked cheesecake, adding a delightful creaminess.

Vineyards

Bannockburn 70%

Cairnmuir Vineyard - 47%

Clones: Chardonnay 15 / Pinot Noir 5, 6, Abel

Felton Terraces Vineyard - 23%

Clones: Pinot Noir 10/5, 115, 5

Pisa 30%

25 Steps Vineyard - 16%

Clones: Pinot Noir 777

Eden Vineyard - 14%

Clones: Chardonnay 6, Mendoza / Pinot Noir 5, 6 Abel

Growing Conditions

Unsettled spring conditions meant a slightly later bud burst and slow vine growth early in the season. Fortunately, things stabilised and warmed in time for flowering in mid-December. Late summer we had textbook Bannockburn diurnal shift (warm days, cool nights). A cool drawn-out finish gave us a long, slow ripening period. The result was a smaller vintage with excellent flavour intensity.

Base Vinification

Hand harvested in the cool of the morning, whole bunch pressed, cold settled. Clean racking - half of the juice to neutral oak for fermentation and half to stainless steel for fermentation. Inoculated with sparkling yeast. After malolactic fermentation, the wine was left to age for 5 months before blending.

Base wine went to tirage, secondary fermentation occurred in the bottle and the wine was aged for 6 years and 8 months on lees.

Tirage, Ageing, Disgorge

Pinot Noir 78% Chardonnay 22%

6 years and 8 months on lees

Tiraged: October 2017

Disgorged: June 2024

Alcohol: 13.0%

