



Methode Traditionnelle 2009

\$38.00

This elegant wine is made in the traditional method from Chardonnay and Pinot Noir and aged on yeast lees for over 3 years giving it a beautiful yeasty complexity.

COLOUR

Bright straw-yellow with golden hues at heart, lighter on rim. The bead is moderately fine and very persistent.

AROMA

This has a softly full nose with ethereal aromas of white and yellow florals and stonefruit infused with subtle bready-yeasty autolysis complexities and hints of nutty interest. The aromatics show intensity, finesse and a steely freshness.

AGEING POTENTIAL

This is a refined, elegant and subtly-flavoured, classical Method Traditionnelle. Serve as an aperitif and with canapés over the next 3+ years.

PALATE

Dry to taste and medium-bodied, the refined, creamy textures are the feature on palate, with an underlying tight core of restrained stonefruits and harmoniously melded bready yeast notes. Delicate nuances of florals and nuts are present, adding detail. The mouthfeel is smooth-flowing with a fine-textured line and refreshing acidity balancing the fruit sweetness, and the wine carries to a soft, lingering bread-nuanced finish.

WINEMAKING

This Methode is made from hand picked pinot noir and chardonnay grapes from our Martinborough vineyards. A blend of 51% Pinot Noir and 49% Chardonnay. The fruit was picked at that point of ripeness, which achieves both elegance and fullness of flavor. The base wine underwent complete malolactic fermentation and has spent approx. one year on primary lees, and a further 4 years on lees in the bottle. It was tiraged in March 2010 and disgorged in July 2014, with a dosage of 4g/l rs.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2009

Alcohol: 13.5%

Bottled: July 2014