



Methode Traditionnelle 2010

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

Moderately deep, light golden-yellow colour, lighter on edge.

AROMA

This has a very fine bead with gentle persistence of the bubbles. The bouquet is softly concentrated and voluminous in presence, gently unfolding aromas of Pinot Noir yellow stonefruits along with bready yeast, nuances of autolytic brioche and toast and complexing nutty elements. The nose is very harmonious in expression and builds in depth and breadth with aeration.

AGEING POTENTIAL

Serve as an aperitif and with white meat dishes over the next 3+ years.

PALATE

Dry to taste and medium-bodied, the palate features yellow stonefruits at the core, melded with layers of bready autolysis and subtle nutty aldehyde complexities. The mousse is soft and enhances the soft textures, gentle acidity and rounded mouthfeel. As the wine flows, the yeasty and nutty detail integrate with the stonefruit notes and carry to a soft, refined, complex, savoury finish. This is a harmoniously layered Methode Traditionnelle that subtly reveals its complexity.

WINEMAKING

A blend of 54% Chardonnay and 46% Pinot Noir fermented to 13.0% alc., with 8 g/L dosage, the wine on primary lees for 11 months and a further 4+ years on lees in the bottle. Tiraged in March 2011 and disgorged in August 2015.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2010

Alcohol: 13.0%

Bottled: October 2011
