



## Methode Traditionnelle 2013

\$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

Full, even straw-yellow colour with light green hues, the bubbles fine with a moderately persistent bead.

### AROMA

The bouquet is fresh with finely concentrated and intense aromas of bread-yeast autolysis harmoniously melded with white and yellow stonefruits, florals and delicate nutty notes. This is fine-featured and youthfully undeveloped in expression.

### AGEING POTENTIAL

Youthful and restrained it will develop over the next 4+ years. Serve as an aperitif and with canapes.

### PALATE

Dry to taste and medium-bodied, the palate is elegant in proportion with a fine-featured core of white and yellow stonefruits harmoniously detailed with fresh, bread-yeast autolysis. The fruit is clear and bright, and balanced by lively acidity and the palate is carried along a fine, dry, phenolic-threaded line. The mouthfeel shows restrained effervescence and mouse, and the wine leads to a light, lingering finish of stonefruits and bread. This is an elegant and harmonious, fine-featured method traditionnelle with stonefruit and bread flavours.

### WINEMAKING

A blend of 56% Chardonnay and 44% Pinot Noir from the 'Om Santi', 'Pinnacles' and 'Winery' blocks, fermented to 12.2% alc. and 7.6 g/L RS with 100% MLF and 12 months on primary lees, the wine spending 30 months en tirage, and disgorged on 2 December 2016.

### WINEMAKER

Allan Johnson

### TECHNICAL DETAILS

Picking Date: April 2013

Alcohol: 12.5%

Bottled: December 2015

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