# Madame Sec 2012 Vintage Sec Cuvée

Luxurious. Rich. Decadent.

## Winemaking:

Madame Sec is the first of our Grand Vintage, having had 9 years on lees. Madame Sec has developed beautiful-aged characteristics of butterscotch and caramel with balanced acidity. We have enhanced these decadent qualities through having a slightly higher dosage, creating Madame Sec.

Grapes: 65% Chardonnay 35% Pinot Noir

**Dosage: 20**g/l **Time on Lees:** 9 years

Bottles Released: 164

#### Aromas:

Baked peach and strawberries with honey characteristics

### Palate:

Mature stonefruit and brioche with depth and complexity with structured fresh acidity

#### **Reviews:**

The 2012 vintage (4.5\*) is extremely rare – only 164 bottles were made. A blend of Chardonnay (65 per cent) and Pinot Noir (35 per cent), it was grown at Kaikoura and disgorged in March 2022 after nine years of maturation on its yeast lees. Straw-hued, it is a gently sweet style (20 grams/litre of residual sugar), with mature, peachy, slightly honeyed flavours, crisp and strong. A very distinctive wine, it's ready to roll. **4.5 Stars - Michael Cooper MW** 

Deeper golden hues and very bright appearance lead to scents of complexity from bottle development with baked strawberry, peach and baked goods. Palate flavours mirror the bouquet with a fine complexity and very fine mousse. The back bone of acidity secures the finesse and charm across the palate while the brioche and baked goods layer in depth and complexity. Great drink from day of purchase through 2024. **93/100 Cameron Douglas MS** 

Golden-hued sparkling wine with subtle sweetness that is nicely balanced by fresh acidity. A mellow and quite developed wine that is probably at peak condition. (A blend of chardonnay 65% and pinot noir 35%) that spent nine years on lees.

94/100 - 4.5 stars - Bob Campbell MW

