



MELTON MÉTHODE

2023 CANTERBURY



Winemaking Notes

Crafted from a cuvée of hand-harvested Pinot Noir and Chardonnay from our West Melton vineyards, this wine was produced using the traditional champagne method. Following primary fermentation, the blend was bottled and underwent secondary fermentation in bottle, developing complexity and fine mousse over time on lees. After extended maturation, the wine was disgorged and finished with a dosage selected at 5 grams to achieve balance and finesse.

Production: 2,688

ALC: 12.5%

Dietary: Vegetarian, Vegan, Dairy Free and Gluten Free

Tasting Notes

A refined and elegant sparkling wine with fine, persistent bubbles. Aromas of apple, pear and subtle melon are complemented by delicate brioche and yeast complexity from extended lees ageing. The palate is fresh and precise, with a creamy texture and a long, balanced finish.

Cellaring Notes

Drinking beautifully now, with the potential to develop further complexity over the next 5–7 years. Available from the Melton Estate Cellar Door and via online orders at www.meltonestate.co.nz.

For more information about Melton Estate Wine email wine@meltonestate.co.nz or call us on (03) 347 4968.