

Brut Méthode Traditionnelle 2023

AMISFIELD



CENTRAL OTAGO

Growing Season

A gentle winter and spring allowed ideal conditions for strong budburst and blossoming until December. Low frost and wind contributed to robust vine health, yielding a remarkably lush canopy. Extreme heat and low rainfall between December & February meant the vines struggled with water stress but grape ripening still tracked well. We anticipated an early harvest, however, temperatures moderated, and a cold March realigned us with historical norms. Harvest was marked with intermittent weather events, slowing us down, but allowing the team the opportunity to be more attentive to their picking of impeccably clean, high-quality fruit across the estate.

Vineyard

The Pinot Noir grapes for our Brut are grown on vigorous soils however the cool climate keeps ripening slow and acids high. This makes a perfect combination of attributes for a sparkling base.

Winemaking

Amisfield estate grown Pinot Noir was handpicked and gently whole bunch pressed to collect very fine, clear free run juice. This was fermented in stainless steel before malolactic fermentation was allowed to complete. The wine was bottled for secondary fermentation, and aged on lees for to build complexity. It was disgorged in November 2025, and a low dosage of 1.5g/L was added.

Tasting Notes

Refined and delicate on the nose with white flowers and a mineral purity showcase the finesse of this wine. Creamy acidity with a hint of sorbet and a chalky tension create a focussed and pure sparkling wine.

Harvest Composition

Brix 19.50 - 20.50
pH 2.90
Titrateable Acidity 11.00 g/L

Wine Composition

Dosage 1.50 g/L
Titrateable Acidity 7.70 g/L
Alcohol 12.5%

Vine Age
6-14 years (planted 2008-2016)

Clone
Pinot Noir 943, 667, 115

BioGro 5591
SWNZ Winery ID 1301

