

PRESTIGE COLLECTION

Methode Traditionelle NV



Crafted using traditional methods with base wine dating back to 2009 and aged on yeast lees for up to 48 months. Aromas are complex with a hazelnut and brioche bouquet leading into a palate that has a citrus, pear and quince freshness, with the presence of fine mousse and cleansing acidity delivers a wonderful balance of flavour and finesse.

Winemaker's notes

Wine – Prestige Collection Methode Traditionelle

Vintage – Non Vintage

Region – Hawkes Bay

Varietal – 52% Pinot Noir, 48% Chardonnay

Alc. – 12.50%

PH – 4.8

TA – 5.4

RS – 3g/l

Crushing/Pressing – Handpicked fruit was stored and chilled overnight to 4 degrees Celsius before it was gently whole-bunch pressed to around 550 litre/tonne of juice

Fermentation - The juice was settled, then racked and fermented and warm temperatures to subdue primary fruit and enhance texture and mouthfeel in the finished wine.

The wine was stored on lees with occasional stirring over winter until undergoing MLF in spring. The wine was light sulphured before it was tirage bottled post harvest 2017.

Aging Sur Lie - The bottles were aged for 48 months on lees at around 12 degrees to develop flavour complexity and richness before disgorging in winter, 2022. Dosage liqueur was added to finish the wine at around 3.0g/l RS which has balanced the bright natural acidity and pure freshness of this wine.

Dosage post-secondary fermentation

Oak/Barrel handling - 100% Stainless Steel Fermented.

Fining - Protein and Cold Stabilized

Filtration - Pad Filtered

Previous Methode Traditionelle Awards

Pure Elite Gold – Air New Zealand Wine Awards 2014

Gold – Bragato Wine Awards 2014

Trophy – Bragato Wine Awards 2014

Gold – Royal Easter Show 2014

WineNZ – Top Wine -5 Star- Summer 2014/5

Cuisine – 5 star – Nov/Dec 2014

Winestate – 4.5 star Sept/Oct 2014

Gold – Hawke's Bay A&P Show 2013

Trophy - Hawke's Bay A&P Show 2013

