



DELTA ESTATE

SPECIAL RELEASE

# 2014 DELTA MÉTHODE TRADITIONNELLE



The Delta Wine Company's hand crafted, bottle aged Méthode Traditionnelle- made for that special occasion.

<b>WINEMAKER</b> Heather Stewart	<b>ALCOHOL</b> 12.0%	<b>RESIDUAL SUGAR</b> 6.2g/L
<b>ACIDITY</b> 7.1g/L	<b>PH</b> 3.16	



#### TASTING NOTE

**COLOUR:** GOLDEN WITH A LONG FINE BEAD.

**NOSE:** DELICATE NOTES OF LEMON ZEST, FRESHLY BAKED PASTRY AND OYSTER SHELL.

**PALATE:** ELEGANT FLAVOURS OF BISCUIT AND FRESH PASTRY, WITH DELICATE NOTES OF RIPE STONE FRUIT AND CITRUS, WITH A LONG AND DRY FINISH.

#### FROM THE LAND:

These grapes were selected from old vines in Marlboroughs Wairau Valley, from an area of fertile and well drained sandy soils.

Hand picked whole bunches, comprising of 52% Chardonnay, 43% Pinot Noir and 5% Pinot Meunier were chosen for this blend.

#### TO THE WINERY:

After being transported to the winery, the Chardonnay grapes were fermented in stainless steel and underwent malolactic fermentation to enhance the creamy characteristics of the base wine.

The Pinot Noir grapes were fermented in old French Oak

barriques and left to mature until January in time for the initial blending.

The Chardonnay, Pinot Noir and small amount of Pinot Meunier were carefully blended and bottled. A secondary fermentation took place within the bottle, and then the bottles were left to rest for almost three years.

#### FLAVOURS & FOOD:

Great for celebrations, special moments and those "well why not!" times.

Enjoy in the sunshine with great company, and a little fresh seafood on the side.

[www.deltawines.co.nz](http://www.deltawines.co.nz)

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