

maude methode traditionnelle

C E N T R A L O T A G O

Maude NV Brut is delicate rose gold in colour with rich & complex aromas – layers of lemon blossom, brioche & biscuit with hints of almond nuttiness. Elegant finely structured, the wines fruit flavours are enhanced by the biscuity yeast lees complexities & crisp natural acidity.

Sarah-Kate & Dan Dineen - Winemakers

VARIETIES

50% Pinot Noir / 50% Chardonnay

REGIONS

Wanaka 80%

Queensbury 20%

BASE WINEMAKING

There are 5 vintages in the Maude NV Brut. Pinot Noir & Chardonnay is hand harvested, chilled overnight & gently pressed to extract only the purest juice. 40% is fermented in well-seasoned oak barriques whilst the remainder is fermented cool in stainless steel tanks.

BLENDING

The base wines made from 2004, 2005 & 2008 were blended to form the 'reserve' material. 25% of this rich nutty complexing wine was included in the assemblage – the remainder from the 2011 & 2012 vintages.

AGING

After the base wine has been transferred to bottle, tiraged & undergone secondary fermentation, the wine is aged on yeast lees for at least 36 months prior to riddling and disgorging.



pH

3.19

RESIDUAL SUGAR

9 g/L

TA

7.90

ALCOHOL

12.5% VOL