

AMISFIELD MÉTHODE TRADITIONNELLE BRUT VINTAGE 2022



Original price was: \$59.99. ~~\$52.99~~ Current price is: \$52.99.

Product Code:	4154	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Cromwell / Lowburn / Pisa	Alcohol:	12.0%
Style:	Sparkling	Grape:	100% Pinot Noir
Variety:	Méthode Traditionnelle		



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Zealand
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TASTING NOTES

Winery notes (2022 Vintage)

"Delicate florals and mineral purity meet delicious toasted brioche on the palate, due to its time on lees during triage The lower dosage elegantly harmonizes with vibrant acidity, creating a perfect aperitif-style sparkling wine.

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 an extended period of time to build complexity."

Reviews for previous vintages below...

Rated Excellent & 94/100 Cameron Douglas MS, February 2022 (2020 Vintage)

"Made with Pinot Noir the bouquet is flush with scents of white peach and red apple flesh, there's a complexity from lees with a biscuit autolysis and harmonious floral lift. Youthful and complex. On the palate the mousse and acidity deliver some power and intensity, but also plenty of style and elegance. Dry with flavours that mirror the bouquet with a grapefruit and pear quality as well. Well made, dry and lengthy, a lovely aperitif style with decent weight and panache. Best drinking from day of

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purchase through 2029."

94/100 Bob Campbell MW, The Real Review, May 2022 (2019 Vintage)

"Made from 100% pinot noir. Fine, explosive bubbles with citrus, grapefruit, baguette crust, brioche and cashew nut flavours. Dry and refreshing with a good sugar-and-acid balance and a mouth-cleansing finish."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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