

VINO FINO

Explore a World of Wine

AMISFIELD MÉTHODE TRADITIONNELLE BRUT VINTAGE 2022



94



\$54.99

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		
Producer:	Amisfield		



New Zealand
Wide
Delivery



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TASTING NOTES

Organic Vineyard of the Year - New Zealand Organic Wine Awards 2024

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."

Rated Excellent & 94+/100 Cameron Douglas MS, August 2024 (2022 Vintage)

"Tasting a wine like this over 3 days speaks to the longevity and developing complexity this example holds. Aromas and flavours of white peach and a complex lees autolysis, lemon and mineral, a very light saline quality, and floral seam. Crisp and dry with a fine to moderate mousse, back bone of acidity and flavours that mirror the bouquet. Plush and dry, flavours are persistent and fresh leading to a long finish. Best enjoyed from day of purchase through 2030."

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Reviews for previous vintages below...

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