

## AMISFIELD PÉTILLANT NATUREL (PÉT NAT) 2024



**\$41.99**

|               |                            |          |                   |
|---------------|----------------------------|----------|-------------------|
| Product Code: | 31643                      | Closure: | Bottle Cap        |
| 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:      | Pét Nat (Ancestral Method) | Natural: | Certified Organic |
| Producer:     | <a href="#">Amisfield</a>  |          |                   |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2024 Vintage)

"A burst of vibrant summer berries greets the nose, with lively notes of strawberry, pomegranate, and watermelon on the palate. Balanced juicy acidity is complemented by intense flavour while maintaining an elegant delicacy. The finish is zesty, refreshingly dry, and lingers beautifully.

Sourced from the same Northern block as our Methode Traditionelle Pinot Noir, the fruit was picked earlier in the season with freshness, acidity and vibrancy front and centre of mind when approaching this wine's profile.

This wine initially began its life fermenting in a small tank. When the residual sugar level reached just the right amount, we hand bottled the wine at the winery for it to finish ferment naturally in bottle under crown seal capturing the natural effervescence and liveliness. Hand disgorged for clarity. A true labour of love, time and handcrafted joy."

#### Rated Excellent & 94/100 Cameron Douglas MS, June 2025 (2024 Vintage)

"A polished rose gold and silver appearance with plenty of bubble leads to a bouquet of scents of heirloom orchard fruits from

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apricot and peach and red apple then a leesy natural quality of autolysis and power. Dry, texture, a fine mousse and fine tannins and decent level of acidity all frame core fruit flavours that reflect the bouquet. There's an earl-grey tea note then a return to the fruit. A lovely example, very easy to drink and enjoy."

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## 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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