

MORTON ESTATE BLACK LABEL MÉTHODE TRADITIONNELLE 2018





\$22.99

The perfect bubbly to have in the fridge ready to pop that cork.

Product Code:	8462	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Multi Region	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	Pinot Noir, Chardonnay







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TASTING NOTES



A properly bottle fermented and aged NZ bubbly, this is quite impressive for the dollars and has the full Vino Fino recommendation.

Winery notes (2018 Vintage)

"Since 1978, Morton has produced exceptional wines from New Zealand's finest wine regions, with the Black Label representing the pinnacle of the range. This sparkling wine is crafted true to French tradition, including 2.5 years ageing in bottle, before being riddled and disgorged.

A time-honoured blend of Pinot Noir and Chardonnay, this elegantly structured wine has a fine bead and creamy mousse. Extended ageing on yeast lees adds a rich complexity, with notes of strawberry, brioche and honied cream."

4 Stars Cuisine Méthode Traditionnelle Tasting, November 2024 (2018 Vintage)

"It's pale gold with a copper cast, with a slightly reduced nose alongside rich aromas of strawberries and creamy chocolate. The palate is dry and fresh with lovely freshness thanks to the fantastic acid profile. Well weighted and lengthy."

*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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