

VINO FINO

Explore a World of Wine

SEIFRIED AOTEA MÉTHODE TRADITIONNELLE NV



Original price was: \$40.99. ~~\$34.99~~ Current price is: \$34.99.

Product Code:	4494	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Nelson	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Méthode Traditionnelle	Grape:	52% Pinot Noir, 48% Chardonnay
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024

Winery notes (NV)

"Our Aotea Méthode Traditionnelle is a very special wine. Two parcels of fruit were hand picked at ideal ripeness for this classical Méthode Traditionnelle Cuvée. The Pinot Noir is from our Challies Vineyard while the Chardonnay comes from our Rabbit Island Vineyard. The blend is 52/48 Pinot Noir and Chardonnay. The grapes were hand harvested during the cool early hours of the day and brought to the winery quickly for processing. The free-run juice from the press was cold settled overnight before being racked, warmed and inoculated. A smooth ferment progressed to dryness, followed by malolactic fermentation. The young wine was then prepared for bottle fermentation and aged on lees for an extended period. In January 2021 the wine was finished and it was released in May 2021.

The Aotea Méthode Traditionnelle is gorgeous in the glass with pale golden tinge and a fine mousse. The nose is toasty and nutty, with a hint of grapefruit. Palate entry is generous with layers of brioche, cinnamon, and citrus flavours."

4 Stars Cuisine Méthode Traditionnelle Tasting, November 2024 (NV)

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"A shimmering gold in the glass with lots of roast and lifted phenolic aromas on the nose. The palate is rich and complex with a nuttiness set against bright citrus and subtle baking spices. Mouth-filling with a lingering finish."

91/100 Sam Kim, Wine Orbit, June 2021 (NV)

"Pristine and elegantly complex, the bouquet shows nectarine, Gala apple, oatmeal and lemon peel aromas. It's equally charming on the palate displaying fine texture and flowing mouthfeel well supported by vibrant acidity, finishing long and mouth-watering."

***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