



Maude
Central Otago
Method Traditionnelle
NV

Maude NV Brut is delicate rose gold in colour with rich & complex aromas – layers of lemon blossom, brioche & biscuit with hints of almond nuttiness. Elegantly & finely structured, the wines fruit flavours are enhanced by the biscuity yeast lees complexities & crisp natural acidity.

Varieties

Pinot Noir & Chardonnay

Winemaking

Maude NV Brut combines over 10 vintages of Central Otago Pinot Noir and Chardonnay, spanning 18 years. Selected fruit parcels are hand harvested, gently pressed, and fermented in seasoned oak barriques. Fermentation in barriques and partial malolactic, all aid in softening the acidity and enriching the palate. The base wine is created by blending the current season wine, with a portion of last season's bubble base, matured for an extra 12 months in oak. Plus 15% of the precious reserve tank which contains all the back vintages, dating back to 2004. The result is a complex assemblage, pure and persistent with hints of nuttiness and biscuit. After tirage and secondary fermentation in bottle, the wine is aged on yeast lees for a further 12-18 months prior to riddling and disgorging, contributing a creamy brioche character, delicious and intriguing.

pH 3.19
TA 7g/L
Alcohol 12.5%
Residual Sugar 5 g/L

Produced by Maude Wines
Central Otago New Zealand
maudewines.com

