

Gardo & Morris

NEW ZEALAND WINE

MÉTHODE TRADITIONNELLE BRUT

Low intensity and lemon coloured with small persistent bubbles. A flinty nose with notes of mushrooms, goose-berries, yellow apples, grapefruit zest, a hint of caramel and an elegant autolytic fragrance of bread. On the palette the wine is dry, with a high acidity, a round mouthfeel and a crisp mousse. The taste contains dried fruit, yellow apples with a creamy texture and a crisp finish.

– VITICULTURE AND WINE MAKING NOTES –

Grape varieties used in this wine are Pinot Noir and Chardonnay, Chardonnay is the dominant grape variety in this blend as we feel it gives the wine more finesse and elegance. As with this style of wine the grape variety changes slightly according to vintage conditions.

The grapes are picked, lightly pressed and fermented to absolute dryness. Then, after primary fermentation, aged in stainless steel tanks and a small percentage in French oak barrels and encouraged to go through natural malolactic fermentation. After malolactic fermentation the different wines are carefully blended, bottled with sugar and yeast to initiate a secondary fermentation in the bottle. After aging for at least 18 months in cool dark conditions the wine is then disgorged removing the yeast sediment from the bottle after which the wine is corked and packaged for sale.

– FOOD MATCHING SUGGESTIONS –

The Brut is perfect to serve as an aperitif or to combine with lighter chicken dishes, fried fish or salads.

– THE PRODUCER –

Gardo & Morris is a small family-run boutique New Zealand winery run by Benjamin Morris and Frida Gårdö Morris they are a little unique as they spend 3 months in New Zealand over vintage producing their wines and the remaining 9 months are based in Sweden.

Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn this into unique handcrafted wines. Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".



Vintage NV
Region Marlborough

Country New Zealand
Grape(s) Chardonnay & Pinot Noir

Alcohol 12.5%
Dosage 8g/l
Maturation Up to 48 months on lees