



FORREST



Brigid
MÉTHODE TRADITIONNELLE
2010



Analysis at Bottling
pH 3.2
T.A. 7.1 g/l
Residual Sugar 2 g/l
Alcohol 13%
Viticultural Practice
Planting density:
2.8 x 1.8m
Trellis systems:
100% VSP
Yield:
6.2-7 tonne/ha

NEW ZEALAND WINE

WINEMAKER'S VINTAGE REPORT

We had spent the winter setting all our vineyards up for the anticipated light to average flowering, and a modest crop. Our target 7-9 ton for Sauvignon Blancs through to a low 4-5 ton/ ha for premium Pinot Noirs and Rieslings. The spring and early summer obliged with a warm start, regular rain through to early January with a cooler flowering period in early December – assuring fewer berries per bunch and thus modest crop levels. I think it was fair to say the entire NZ wine industry wanted this modest flower! The second half of summer was ideal, warm and dry allowing an even and rapid veraison period in early February to set up our crops for vintage.

Vintage 2010 began right on queue with our bubbly base being gently hand-picked from 20th March and then we got serious with our first Pinot pick on the 28th March. April was ideal for a long slow harvest based on the flavour profile changes as each varietal ripened. We had every wine tucked away in tank safely by 25th April- Anzac Day! The one exception being our grapes for sweet wines! And then we go into May or should I say dismay. May - June turned wet, very wet, and I watched in dismay as the sweet wine grapes dissolved on the vine!! A complete wash- out, no Botrytised Riesling for 2010 - damn!

MÉTHODE TRADITIONNELLE PROFILE

'Brigid' is a classic méthode traditionnelle sparkling wine; originally made as a surprise to my dear wife Brigid. Marlborough with its dry, temperate autumn climate produces disease free grapes with exceptional flavour and high natural acidity – the ideal substrate for great sparkling wines. This 70% Chardonnay, 30% Pinot Noir blended wine was then bottle fermented and aged on yeast lees a further 36 months to give exceptional richness, texture and complexity. It's quality assured, using the innovative "Zork" closure - 100% consistent wine quality while retaining the traditional "pop" and ceremony of opening a great sparkling.

TASTING NOTES

Bright lemon/straw coloured, this sparkling wine erupts from the bottle in a cascade of fine bubbles, smelling of grapefruit and apple aromas plus pleasant yeasty hints of fresh baked bread. It's lively yet delicate on the palate, with a delicious creamy texture, crisp and refreshing; yet with a lingering dry finish. A wine that shows New Zealand's ability to make world class sparkling wine.



John Forrest
Winemaker/Owner
forrest.co.nz