



# THE CRATER RIM



## WAIPARA METHODE TRADITIONELLE NV

### VINEYARD

The fruit for this wine is sourced from a few small Waipara Valley vineyards. The fruit is picked early in order to retain the lower sugar and high acid levels to produce a quality Methode Traditionelle. 70% Pinot Noir, 30% Chardonnay.

### SOIL TYPE

Alluvial gravels; Clay/limestone

### WINEMAKING

Each batch was gently pressed over 6 hours and fermented dry in small tanks. After tirage the wine was left on lees for 20 months before disgorging. Final residual sugar is 6g/L.

### TASTING NOTES

Aromas and flavours of green apple and lemon peel, honey suckle and butterscotch. The palate is rich yet refreshing and the mouthfeel is delicate yet persistent.

[www.thecraterim.co.nz](http://www.thecraterim.co.nz)

