



SKYE

Methode Traditionnelle 2014 limited release

Hand crafted, bottle aged
and fermented Marlborough
Methode Traditionelle.

Region: Marlborough

Appearance: Medium straw coloured with a lasting, fine bead

Bouquet: Aromas of biscuits and baked pastry combined with citrus layers and oyster shell.

Palate: Subtle citrus notes combined with biscuit and pastry characters. Complex with focused acidity and a dry finish.

Viticulture: The fruit was sourced from selected vineyard sites located in Marlborough's Wairau Valley, from an area of fertile and well drained sandy soils

Winemaking: Hand harvested and whole bunch pressed, the free run Chardonnay juice was steel tank fermented and left to undergo malolactic fermentation in late spring, stirred on lees throughout.

The Pinot Noir was lightly pressed and fermented cool in seasoned French barriques, allowed to mature on light lees until blended in early January in the next year to prepare for tirage nearly one year from the harvest date.

The bottle fermentation took place over eight weeks and bottles were left to rest for 35 months until being disgorged and liqueur de dosage added.

Cellaring: Will benefit from careful cellaring for ten years and beyond

Food Match: Perfect for any celebratory occasion. Drink as an aperitif or match with freshly shucked oysters.

SERVING TEMPERATURE:	Best served ambient- or slightly chilled
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	12 %Vol
TA:	7.1 g/L
RS:	6.2 g/L
PH:	3.16
PACKAGING:	Cork closed

