



Methode Traditionnelle
NON VINTAGE PREMIUM BRUT



Morton Brut is a deliciously refreshing, delicate sparkling wine with a steady bead and well-rounded flavours. The palate is fresh and lively exhibiting classic fruit flavours, complexed by yeast aromas.

Grape Varieties	Chardonnay, Pinot Meunier, Pinot Noir	
Region	A blend of Marlborough and Hawkes Bay grapes	
Wine Analysis	Fermentation	- Stainless Steel
	Malo-lactic	- 100%
	Time on Lees	- Minimum of 18 months
	Disgorging Date	- On Demand, Recently Disgorged
	Alcohol Volume	- 12.0%
	Residual Sugar	- 10.0 g/l
	Acidity	- 7.3 g/l
pH	- 3.1	
Cellaring potential	Immediate drinking recommended but can be cellared for up to 2 years.	