



Greenfields

Winemaker – Matthieu Elzinga

Tasting notes:

The attractive baked apple aromas are enhanced by an appealing toasty character. It is nicely rounded in the mouth with generous fruit and purity of flavour. The palate is satisfyingly rich and balanced by the fresh citrus flavours.

Excellent Aperitif

Composition:

Only the very best hand picked grapes of Pinot Noir, Pinot Meunier and Chardonnay from the estate are used in this blend.

Vineyard:

2009 was a great vintage. There was no late spring frost and bud burst was around middle of April. The summer was very warm and dry, with no rain at all recorded during flowering – which took only 10 days to complete.

Along with 2003, 2006 and 2011, this was one of the driest years since the turn of the century. Autumn was very dry and picking conditions were ideal. Crop yields were high, and generally fruit quality was excellent

Winemaking:

Current vintage is 2009. Only the very best juice of the whole berry press is kept for this cuvee. Fermented at cool temperatures followed by a Malo-lactic fermentation, this wine was bottled in mai 2010. A 4 years' long ageing in our cellars benefits to its complexity and richness.

Technical information:

12% vol 75cl

