

Greenfields NV

International Wine Challenge Gold Award 2016

Winemakers: John Worontschak and 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, Chardonnay and Pinot Meunier from the estate are used in this blend.

Vineyard:

A lovely spring and summer gave the grapes a fine balance of acidity and sugars, in time for the harvest in September.

Winemaking:

Grapes were whole-berry pressed, giving the finest free-run juice. Fermented at cool temperatures followed by a malolactic fermentation, this wine was bottled in 2012. A 3 years' long ageing on lees benefits to its complexity and richness.

Technical information:

11.5 % vol 75cl

Residual Sugar: 10g/l

