



BRUT NV

VARIETY: Chardonnay 53%, Pinot Noir 47%

VINTAGE: Non Vintage

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD: A selection of Pinot Noir and Chardonnay from our vineyards in Robertson, Franschhoek and Stellenbosch.

HARVEST DETAILS:

Both varieties are hand picked: Chardonnay at 18-19.5°B for fruit and elegance. Pinot Noir at 18.5-20°B for complexity and length of flavour.

CELLAR:

Produced in the Méthode Cap Classique cellar, Robertson.

CELLAR TREATMENT:

Whole bunch pressing ensures fractional recovery. After settling of juice the two varieties are fermented separately. They are then crossblended along with reserve wine if necessary, bottled and left for 15 to 18 months yeast contact time before disgorgement.

TASTING NOTES:

“Light yeasty aromas, limey fresh fruit on the nose, and rich creamy complexity on the palate. Fine mousse gives freshness and finesse.”

ANALYSIS:

Alcohol: 11.90 % vol (± 0.2 % vol)

Residual Sugar: 10.42g/l (± 0.5 g/l)

pH: 3.19 (± 0.05)

Total Acid: 5.91 g/l (± 0.25 g/l)

