



## BRUT ROSÉ NV



This finely crafted creation with its charming silver-pink blush and exuberant character is a Cap Classique destined for those who appreciate a fizz with flair. Flirtatious and fun with pin-prick tiny bubbles that burst gently and exhilaratingly on your tongue, it's a tingle no celebration or sunset should be without.

**VARIETY:** Chardonnay 60% Pinot Noir 40%

**VINTAGE:** NV

**AREA OF ORIGIN:** Robertson and Stellenbosch, Western Cape, South Africa.

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

**HARVEST DETAILS:**

Both varietals are hand picked: Pinot Noir at 19°B for complexity and length of flavour and Chardonnay at 19.5°B for fruit and elegance.

**CELLAR:**

Produced in the Méthode Cap Classique cellar, Robertson.

**CELLAR TREATMENT:**

Whole bunch pressing with fractional recovery from the whole bunches ensured that only the quality juice went into fermentation. Chardonnay and Pinot Noir fermented separately. Colour is obtained by an enzymatic reaction during the transport of the Pinot Noir fruit to the press. This is sufficient time for gentle colour extraction for this NV Rosé. After fermentation the portions are blended and then lightly fined and bottled for the secondary fermentation. This wine was given sufficient time on lees to develop subtle yeasty characters but to burst with berry and cherry flavour.

**TASTING NOTES:**

Pale silver-pink. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse but fine in the mouth, with subtle red berry flavors enlivened by bright acids. Brisk on the palate, showing hints of oyster shell and fresh lavender. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

**ANALYSIS:**

Alcohol: 12.36 % vol (± 0.2 % vol)  
Residual Sugar: 10.58 g/l (± 0.5 g/l)  
pH: 3.16 (± 0.05)  
Total Acid: 6.34 g/l (± 0.25 g/l)