



BRUT ROSÉ NON VINTAGE



With its charming silver-pink blush and exuberant character this is a **Méthode Cap Classique** for those who appreciate a fizz with flair.

Flirtatious and fun with pin-prick tiny bubbles that burst gently and exhilaratingly on your tongue.

VARIETY: Pinot Noir 54%; Chardonnay 46%

VINTAGE: Non Vintage

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

A selection of Pinot Noir and Chardonnay from our vineyard on our Robertson Estate, Stellenbosch and hand selected parcels from the Western Cape.

HARVEST DETAILS:

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

CELLAR:

Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT:

Whole bunch pressing of both varietals ensured that only the quality juice went into fermentation. The two varietals were then fermented separately.

The unique silver-pink hue is obtained from an enzymatic reaction during the transport of the Pinot Noir fruit to the cellar. This lends sufficient time for the gentle colour extraction of this Rosé NV. After fermentation, the portions are blended and then lightly fined and bottled for the second fermentation. A long lees time resulted in subtle yeasty characters, with a burst of berry and cherry flavour.

TASTING NOTES:

This wine has a unique pale silver-pink hue. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse, but fine in the mouth, with subtle red berry flavours enlivened by bright acidity. Brisk, yet delicate on the palate, bursting with flavours of freshly crushed berries and hints of oyster shell. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

ANALYSIS:

Residual Sugar:	9.2 g/l (±0.5 g/l)
Alcohol:	12.00 % vol (± 0.2 % vol)
Total Acid:	5.7 g/l (± 0.05 g/l)
pH:	3.15 (± 0.05)