



BRUT ROSÉ 2011



A delicious medley of 80% Pinot Noir and 20% Chardonnay. The former contributes complexity and length of flavour while the latter imparts elegance and fruit intensity.

VARIETY: Pinot Noir 80% ; Chardonnay 20%

VINTAGE: 2011

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD

All estate grown fruit- Pinot Noir comes from our coastal Firgrove vineyards near False Bay- planted on decomposed granite and Chardonnay were selected from Robertson vineyards whose soils have high natural limestone content.

HARVEST DETAILS

Both varieties were handpicked. Pinot Noir and Chardonnay were pressed together. Only the cuvee fraction (the juice recovered with least amount of pressure) were used for this exquisite wine.

CELLAR

Produced in our Méthode Cap Classique cellar, Robertson.

CELLAR TREATMENT

A unique first for South Africa in that the Pinot Noir and Chardonnay were pressed together in the same press. Fractional recovery from the whole bunches ensured that only the best quality juice went into fermentation.

After fermentation the wine was lightly fined and bottled for the secondary fermentation, after which the wine underwent five years of lees contact time before disgorging.

TASTING NOTES

"Great salmon pink colour makes the wine look extremely attractive. Noticeable ripe blueberries and a subtle spiciness from the Pinot Noir with creamy complexity from the Chardonnay. An explosion of raspberry fruit and slight honeysuckle flavours on the palate, with a persistent yet delicate mousse."

ANALYSIS

Residual Sugar:	5.2 g/l (±0.5 g/l)
Alcohol:	12.6 % vol (± 0.2 % vol)
Total Acid:	7.5 g/l (± 0.25) /l)
pH:	3.24 (± 0.05)