



*Gorgeous by name. Gorgeous in nature. This enchanting blend of Pinot Noir and Chardonnay celebrate the noble complexities of these classic varieties, whilst capturing the essence of laid back living.*



## Gorgeous Pinot Noir Chardonnay

**VARIETY:** Pinot Noir ( 64 %), Chardonnay ( 36 %)

**VINTAGE:** 2015

**CELLAR:** Robertson

**AREA OF ORIGIN:** Western Cape

**VINEYARD:** The quest to keep refining our Cap Classique craft has led to exciting innovations both in the cellar and our vineyards. Gorgeous has been crafted using fruit from young, newly planted Pinot Noir and Chardonnay vineyards which are destined to become the foundation of our award winning Methode Cap Classique portfolio.

**HARVEST DETAILS:** Separate parcels were hand harvested at sugar levels of 18. B to 19.50 B, during the last two weeks of January 2015.

**CELLAR TREATMENT:** Grapes were whole-bunch pressed to gently extract the best quality juice. Fermentation was done in stainless steel tanks and temperatures were regulated to ensure steady and complete ferments. The parcels were blended together after 3 months on primary lees.

**TASTING NOTES:** The attractive hue – vibrant pink with a copper tinge – is especially appealing. Gorgeous delivers a richly textured taste sensation with intriguing layers that unfold delicately on the palate. This wine features spicy, mineral scented aromas of orange blossom, jasmine and pear followed by layers of mouth filling raspberry cream, grapefruit, lime and honeydew melon flavours. A juicy acidity provides the perfect balance followed by a clean, satisfying finish.

**SERVING:** Vivacious and versatile, Gorgeous makes the perfect companion to a wide range of food including delightful summer salads, poultry, cream-based dishes, veal or salmon; or simply quaffed as a refreshing aperitif.

**ANALYSIS:**

pH	3.25
TA	6.0 g/L
Alc	11.49%
RS	1.7 g/L

