

BRUT ROSÉ 2013



A delicious medley of 96% Pinot Noir and 4% Chardonnay. The former contributes complexity and length of flavour while the latter imparts elegance and fruit intensity.

VARIETY: Pinot Noir 96% ; Chardonnay 4%

VINTAGE: 2013

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

The Pinot Noir grapes for this bubbly were harvested from hand selected coastal vineyards near False Bay- planted on decomposed granite. The Chardonnay from our Robertson Estate vineyards, growing in soil with a high natural limestone content.

HARVEST DETAILS:

Both varietals were handpicked and then pressed together. Only the cuvée fraction (the juice recovered with the least amount of pressure) was used for this exquisite wine.

CELLAR:

Produced in our Méthode Cap Classique cellar in 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:

This bubbly has a beautiful salmon pink hue. 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:	10.2 g/l (±0.5 g/l)
Alcohol:	12.67 % vol (± 0.2 % vol)
Total Acid:	5.5 g/l (± 0.25) /l
pH:	3.33 (± 0.05)