



Méthode Cap Classique NON VINTAGE BRUT ROSÉ

Wine of Origin:

Western Cape

Viticulture:

The average cold night and day temperatures increased the fruit acidity and grape quality of the Chardonnay. The Chardonnay was planted in limestone rich soils of Robertson. This ensured beautiful fruit expression. On the Pinot Noir the cold October and November weather led to smaller berry sizes, loose bunches and a better fruit concentration. The Pinot Noir was planted on cooler sites in the False Bay area, which contributed to the fresh acidity. With careful canopy management it was ensured that only the best bunches was left to ripen and produce this wine.

Vinification:

We used the traditional grape varieties, Chardonnay 40% and Pinot Noir 60%, that were handpicked in the cool of the early morning. Pressing whole bunch, only the free run juice were used and separate parcels of each of the varieties were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 18 months on the lees in the bottle. After r muage (turning of the bottles) the Non-Vintage Brut Ros  was disgorged and in line a dosage was added to residual level of 11g/l.

Winemaker's Note:

A traditional, yet fun and flirtatious MCC with flair that delights the palate as much as the eye.

A delicate silver pink hue with a lively cascading sparkle, aromas of cherries and red berries with elegant layers of finesse and decadence on the palate.

Analysis:

Alc - 11.5%vol RS - 10.6g/l TA - 7.6g/l pH - 3.01

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