
Brut Rosé

THE STORY BEHIND THE LABEL

Never a fast process, developing our Cap Classique was no exception to the rule. The Grenaché grapes were harvested at optimal ripeness for a Cap Classique, a little higher in acidity and not overripe, to preserve the natural acidity and have a low alcohol. Secondary fermentation leads to the build-up of pressure and infusion of bubbles into the wine, making this a stunning, naturally bottle fermented, matured on lees Cap Classique. Definitely a wine to look out for, as this Cap Classique is only available from the cellar door and at selected outlets.

IN THE VINEYARD

Terroir: Medium yellow, non-arid sandy soils with 60% red laterite dominating the sub surface soil.

Vineyard type: Bush Vine, dry land farmed

Yield: 6 t/ha

Balling at Harvest: 18 °B

WINEMAKING

Vinification: Crush and destalk, 14 days fermentation and secondary fermentation in the bottle

Maturation: Kept on the lees for 16 months for a fuller mouth feel, complexity and stable bubbles

WINEMAKER'S COMMENTS

This Brut Rosé has a salmon pink colour with an elegant nose. The nose shows a fruity bouquet of strawberries, watermelon, pomegranate and candy floss. The palate has a fresh acidity that results in a clean dry finish. This stylish MCC will compliment any occasion.

FOOD RECOMMENDATION

Enjoy with slivers of charcuterie, crusty sourdough bread, ripe, melty Camembert. Will also pair well with most seafood dishes. Last but not least, fresh seasonal berries or any other light dessert.



type	MCC	vintage	2020
style	Dry	wine of origin	Darling
taste	Crispy	winemaker	Pieter-Niel Rossouw, Maggie Immelman
body	Full	cultivars	Grenache 100%

analysis | alc: 11.5% | ph: 3.2 | rs: 9 g/l | ta: 7.5g/l | so²: 20 – 80 mg/l
