



BRUT ROSE | NV

Our Brut Rosé comes from the warm tropical Stellenbosch region. We use Pinot Noir 57% and 43% Pinotage grapes to produce this beautiful MCC Brut Rosé. The predominant soil types in this region comprises of a combination of decomposed granite and shale type soils. The annual rainfall in Stellenbosch is around 673mm per annum. Harvest of the grapes that is used for our Brut Rosé comes from specific vineyard sites. The Brut Rosé pairs great with fresh oysters and crayfish. Best to drink now and can be enjoyed over the next 5 years

Origin of wine | Stellenbosch

Soil Type | Decomposed Granite & Shale

Harvest stats | Grapes harvested
between 18 °B to 19 °B by hand

Production | Very Limited 3000 Bottles

ALC 12.5% | RS 2.3g/l | TA 6.6g/l | PH 3.35

Vinification | All grapes are sorted in the
vineyard to ensure high standards of quality.

Winemaking | Whole bunch pressing is used to
extract the finest free run juice with low phenols
and high in varietal flavour.

Maturation | Matured on the lees for 12 months
depending on the disgorging date.

Tasting Note | A pure sensual extravagant rosy
pink fusing with an intense fragrant bouquet of
red berries, perfectly balance with fresh exotic
flavours, seamless elegance and richness on the
finish.

