



BRUT | NV

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Our Brut comes from the warm tropical Stellenbosch region. We use 56% Chardonnay, 38% Pinot Noir and 6% Pinot Meunier grapes to produce this beautiful dry MCC Brut. 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 comes from specific vineyard sites. The Great with fresh oysters and crayfish or a pear parmesan and rocket salad. Best enjoyed now and over the next 5 years.

Origin of wine | Stellenbosch

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Soil Type | Decomposed Granite & Shale

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

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Production | Very Limited 3000 Bottles

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ALC 11.82% | 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.

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

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Maturation | Matured on the lees for up to 60  
months (5 Years) depending on the  
degorging date.

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Tasting Note | A lively expression of delicate  
richness and freshness with a seductive palate of  
citrus, fresh apple blossoms with great depth of  
rich fine mousse on the finish.

