



BRUT | NV

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.

Cellarmaster | Nelis Strydom

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 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.

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 up to 60 months (5 Years) depending on the degorging date.

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.

