



## BRUT ROSE | NV

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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

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**Cellarmaster** | Nelis Strydom

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

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**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 12 months depending on the disgorging date.

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**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.

