



BRUT RESERVE 2010

LOCATION

The Chardonnay vineyard is planted on S-SW facing slopes on a Swartland/Tukulu soil type at about 250-300 metres above sea level. Pinot Noir is planted on a W facing slope on a Glenrosa soil type 340m above sea level. The soil on these blocks varies from medium to heavy textured. The clay content varies from 15-20%.

WINE MAKING

Grapes were harvested at 18 -19.5°B. Whole bunch pressing followed after which the second pressing (Cuvee) was kept aside from the first (heads) and last (Taille). The juice was then pumped into a settling tank and left overnight. The clean juice was racked off the lees and inoculated with yeast. The Pinot Noir and Chardonnay juice fermented separately in stainless steel tanks, blended together and aged on the fine lees for up to 12 months. Liqueur de tirage is then added to the base wine and the second fermentation commences in the bottle. The wine is kept on the lees in the bottle for 3 or more years before it is disgorged.

TASTING NOTES

This MCC has a biscuity nose with peach and grapefruit flavours. The palate is elegantly fresh with hints of passion fruit, ending in a creamy mouth-feel with long rich finish.

ANALYSIS

Alc:	12.5 %	63% Chardonnay
T.A.:	6.9 g/l	37% Pinot Noir
PH:	2.99	
RS:	6.9 g/l	