

Balance Bubbly Boldly Brut



Appellation: Western Cape
South Africa

Varieties: 100% Sauvignon Blanc

Harvest Date: February

Analysis: Alc: 12.0%; RS: 10.0 ; pH: 3.3; TA: 6.2

Vinification: Cold skin maceration was carried out for twenty four hours, juice then fermented in stainless steel tanks for three weeks at 12°C. The wine was left on the gross lees where batonage was applied for a week. The wine was thereafter racked and left on the fine lees till right before bottling.

Tasting notes: This refreshing drier style bubbly has lingering flavours of tropical fruit with a hint of green fig followed by an excellent mouth feel.

Food pairing: Combines beautifully with fresh light flavours. Enjoy with oysters or a walnut and pear salad
