



Tanzanite Brut Rosé Method Cap Classique

Origin of Grapes: Robertson.

Composition: Pinot noir 60% and Chardonnay 40 %

Yearly the grapes are sourced from Robertson. Hand picking of the grapes we do in small 18kg lots and then whole bunch pressing on every 5 Ton of grapes. Yields are around 450-480 liters per ton of grapes. Juice was inoculated with Prisse de Mousse yeast for primary fermentation at cool temperatures for 8-10 days. This is followed by Malolactic fermentation on all base wines. The MLF adds depth and complexity to the base wines. With maturation the wine will get soft, creamy and elegant. Secondary fermentation took place in the bottle and wines were left on the lees and tasted every few months to monitor the ageing on the lees. Minimum time spent on the lees 24 months.

The wine is made from selected vineyards. Limited to 6 000 bottles annually.

Wine description:

A Classic rosé, combining power and delicacy in equal proportions—it seems to send up notes of toasted brioche and wild berries along with its effervescent bubbles. Perfectly balanced in the best Tanzanite Style which combines elegance and flair. The wine Spent 36 months on lees.

Enjoyment:

Enjoy when having a cocktail party, it's the wine of choice for aperitifs on the terrace and in the garden, scented with summer perfumes, or enjoy it by the glowing fireplace in winter. Recommended to serve with roasted white meat, game, tapas, ham and smoked salmon.

This is my passion in life to create an excellent and unique South African Cap Classique. We have to make the best of every day in our life not just of every occasion. Limited quantities are made as this is the only way wines can be handled personally from picking of the grapes to riddling and degorgement of the wine. It's a hand crafted wine made with lots of patience and care. Limited quantities are made

Wine Analysis:

Alc %: 12 %

RS: 8.0 g/l

TA: 6 g/l

pH: 3.19

Melanie van der Merwe – Wine maker-Owner