

Longridge Brut 2003

The wine is straw yellow in colour with a classic bouquet of toast, butterscotch and lemon. These flavours are echoed on the creamy, lively palate and a fresh, crisp aftertaste adds to the attraction.

Serve on its own or as a delightful breakfast or lunch companion.

variety : Pinot Noir | 52% Pinot Noir, 48% Chardonnay

winery : Longridge Wine Estate

winemaker : Frans Smit/Eleanor Visser

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 8.0 g/l pH : 3.02 ta : 7.4 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

ageing : Enjoy now and within three years from harvest.

in the vineyard : Average temperature - Summer 13Â°C - 28Â°C / Winter 8Â°C - 19Â°C

Annual Rainfall: 920 mm

Proximity to Ocean: 7 km

Soil: Estcourt, Glen Rosa and Swartland

Viticulture: Trellised, 8-year-old vines planted on a south-facing slope yielded the grapes for this wine. The vineyards received drip irrigation and yielded 8 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 19Â° to 20Â° Balling.

