

Provenance Methode Cap Classique

The wine has a translucent colour with a slight green edge and a prominent mousse. Delicate flavours of toasted biscuits and creamy lees end with a long elegant dry finish.

variety : Chardonnay | Chardonnay, Pinot Noir

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 11.68 % vol rs : 9.60 g/l pH : 3.02 ta : 6.80 g/l va : 0.35 g/l so2 :
77 mg/l fso2 : 4 mg/l

type : Sparkling

pack : Bottle **closure :** Cork

in the vineyard : Cultivar: Chardonnay, Pinot Noir

Clones: CY 55, PN 52

Age: 9 to 15 years

Soil: Old river terraces consisting of rounded boulders.

about the harvest: Picked in the early morning hours.

Yield: 8 - 10 ton/ha

Balling at harvest: 18Â° B

pH at harvest: 2.95

Total acid at harvest: 8.5 - 10.5 g/l

