

Riebeek Cellars Pieter Cruythoff Brut NV

Dry but fruity with a complex nose of tropical fruit and enhancing biscuit flavours. Crisp acid ensures a fresh, clean and very drinkable sparkling wine.

Well chilled to make any occasion festive.

variety : Chardonnay | 66% Chardonnay, 34% Pinot Noir
winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)
winemaker : Eric Saayman
wine of origin : Swartland
analysis : alc : 10.5 % vol rs : 12 g/l pH : 3.04 ta : 6.68 g/l
type : Sparkling **style** : Dry **body** : Medium **taste** : Fruity
pack : Bottle **closure** : Cork

in the vineyard : "Wine of Origin": Swartland
Cellar: Riebeek Wine Cellar, Riebeek Kasteel
Viticulturist: Hanno van Schalkwyk
Vineyard: Supplementary irrigation

about the harvest: Early in February at an average of 19° Balling.
Production: 10 tons per hectare.

in the cellar : 500 litre / ton Free run juice was used. Fermented with selected yeast and left on the fermentation lees for 6 months before stabilization and bottling. Malolactic fermentation racked without SO₂, matured on fine lees for at least a year, stabilised and bottled, portion MCC rest for PC Brut

