

Debonair Brut

Greenish tint. Relaxed fruitiness, strawberry, floral nose. Slight yeast character on the nose. Wellbalanced acidity with lingering, stylish, dry finish. Firm, lively mousse. Typical wine lees bouquet on the pallet.

variety : Colombard Colombard		
winery :		
winemaker: Alwyn Maas		
wine of origin : Olifants River		
analysis: alc:13.0 % vol rs:13.33 g/l pH:3.38	ta:6.23 g/l va:0.43 g/l so2:	
67 mg/l fs02:36 mg/l		
type : Sparkling		

in the cellar : Produced to the traditional French Method $\hat{a} \in \mathbb{C}$ Charmat $\hat{a} \in$, or Cuv $\tilde{A} \otimes$ Close. Fermented in 25 000 liter Stainless steel pressure tanks. A secondary fermentation takes place in the tank to create the natural mousse.