

## Steenberg Brut 1682 Pinot Noir Methode Cap Classique 2008

The Brut 1682 Pinot Noir with its luscious pink color has aromas of fresh strawberries and cream, raspberries, home made brioche and a delicate mousse carried through with an incredible palate and a lovely fresh aftertaste.

It is a wonderful wine for those occasions where only an extraordinary fine bubbly will do.

**variety** : Pinot Noir | 100% Pinot Noir

**winery** : Steenberg Vineyards

**winemaker** : JD Pretorius

**wine of origin** : Constantia

**analysis** : alc : 11.68 % vol   rs : 7.2 g/l   pH : 3.34   ta : 6.8 g/l

**type** : Sparkling   **style** : Off Dry   **taste** : Fruity

**pack** : Bottle   **closure** : Cork

**in the vineyard** : Cultivar: Pinot Noir

Soil type: Clovelly

Trellising: 5 wire Perold

Age of vines: 16 - 17 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

**about the harvest**: Harvested: January 2008

Yield: 0.8 ton/ha

The grapes were picked by hand at low sugar levels of 17° - 19° Balling

**in the cellar** : The Brut 1682 Pinot Noir is made in the traditional French method and is as such designated Methode Cap Classique.

The extracted juice is low in phenols, high in natural acidity, and has a delicate pink color and fine strawberry flavours. The juice ferments with a strong strain yeast to form the base wine of the MCC. Once the base wine is stabilized it is fermented a second time in the bottle with a crown cap. This second fermentation creates the bubbles or mousse of the MCC. Post fermentation the bubbly was aged on its yeast lees for a minimum of 36 months.



### Steenberg Vineyards

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