

Steenberg Brut 1682 Pinot Noir MCC 2009

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 : 11.00 % vol rs : 4.8 g/l pH : 3.09 ta : 6.8 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Cultivar: Pinot Noir

Soil type: Clovelly

Trellising: 5 wire Perold

Age of vines: 17 - 18 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: The Brut 1682 Pinot Noir is made in the traditional French method and is as such designated Methode Cap Classique. The grapes were picked by hand at low sugar levels of 17° - 19° B
Yield: 0.8t/ha

in the cellar : After harvesting, the grapes were pressed whole bunch. 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 36 months before disgorgement in July 2012.



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