

## Chabivin Cuvee Jean-Michel 2008

Parcels of the Cape's finest Chardonnay and Pinot Noir were sourced and blended together in equal parts, where after it spent 4 years in bottle prior to degorgement to attain its distinctive character. Kiwi, pomegranate and mélange of citrus aromas radiate on the bouquet, while the palate of ginger, citrus, caramel and flecks of liquorice tantalize the taste buds. Liquid poetry personified!

**variety** : Chardonnay | 50% Chardonnay, 50% Pinot Noir

**winery** : Chabivin Champagne & MCC House

**winemaker** : Hendrik Snyman

**wine of origin** : Western Cape

**analysis** : **alc** : 12.12 % vol **rs** : 5.5 g/l **pH** : 3.13 **ta** : 7.1 g/l **va** : 0.38 g/l

**type** : Sparkling

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

**in the vineyard** : Soil type: Various – Western Cape Sandy/Stony/Clay

Age of vines: 5-12 years

Irrigation: Yes

**about the harvest**: Yield: 7-13 tons/Ha

Grape sugar: 17-19°B

pH at Harvest: 2.9-3.2

**in the cellar** : Cold primary fermentation in stainless steel tanks at +/- 14°C for 4 weeks, after stored in stainless steel tanks until bottling date.

