

Sterhuis Blanc de Blancs 2009

The nose is quite clean and complex with notes of citrus, minerals, marmite and a fine oak complexity. The palate is alive with fine bubbles caressing the palate, the nose follows through on the mouth with refreshingly dry citrus, butterscotch, mineral finish.

variety : Chardonnay | 100% Chardonnay

winery : Sterhuis

winemaker : Johan Kruger

wine of origin : Stellenbosch

analysis : **alc** : 12.5 % vol **rs** : 3.5 g/l **pH** : 3.32 **ta** : 6.57 g/l

type : Sparkling **taste** : Mineral

pack : Bottle **closure** : Cork

in the vineyard : The grapes came from a 20 year old Chardonnay vineyard.

in the cellar : It was whole bunch pressed, cold settled and fermented in older French oak barrels.

After 6 months on the lees in barrel, the wine was racked, stabilized and prepared for secondary fermentation in bottle. It was bottled in September 2009 for secondary fermentation, after which it spent 36 months on the lees in bottle.

Zero dosage was added to this Brut, Blanc de Blancs, Vintage Methode Cap Classique.