

Charles Fox Vintage Brut Rosé 2011

A beautiful pink colour, with a wonderful blend of cherries, red currant and strawberries on the nose. Succulent summer fruits integrate harmoniously with hints of pomegranate, plums and fresh baked bread against a backdrop of fine acidity. This mouth-watering wine shows wonderful balance and finesse; its complex and persistent palate lingers on the finish.

The Pinot Meunier adds to the complexity of the blend with layers of fruit, making the wine more accessible.

variety : Pinot Noir | 50% Pinot Noir, 30% Chardonnay, 20% Pinot Meunier

winery : Charles Fox Cap Classique Wine Estate

winemaker : Nicolas Follet

wine of origin : Elgin

analysis : alc : 12.5 % vol rs : 10.0 g/l pH : 3.08 ta : 8.6 g/l

type : Sparkling **style :** Off Dry

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : In concordance with advice on clone and site selection from viticulturist Paul Wallace, 6.3ha of land was planted to 10 blocks of vines. These face north-east and south on an elevation between 230m and 300m above sea level. Perold-trellised rows were planted in a north-west to south-east direction primarily to minimise wind damage.

An analysis conducted by soil scientist Johann Lanz indicates that the soils are mainly Tukulu with a thin horizon of clay grading into weathered shale in the subsoil. These soils are well suited to quality wine production. Water is well retained so drip irrigation is used twice a year at most.

Kevin Watt has been the consultant viticulturist since 2008.

about the harvest: The grapes are handpicked at 19° to 20° Balling during the first two weeks of February. Yields average 8 to 10 tons per hectare and all bunches are individually inspected before harvesting.

in the cellar : Gentle whole bunch pressing is used. Only estate-grown grapes are used in the wine.

