

Steenberg Brut 1682 Pinot Noir MCC 2012

The Brut 1682 Pinot Noir with its luscious pink color has aromas of fresh strawberries and cream, raspberries and red apples. The palate is fine and creamy with hints of rose water and candied apples. Lingering bubbles leave you longing for more.

variety : Pinot Noir | 100% Pinot Noir

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 7.9 g/l pH : 3.07 ta : 7.0 g/l

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

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

in the vineyard : Cultivar: Pinot Noir

Soil type: Clovelly

Trellising: 5 wire Perold

Age of vines: 10 - 21 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: The grapes were picked by hand at low sugar levels of 18.5° - 19° B

Harvested: January 2012

Yield: 6.0 ton/ha

in the cellar : The Brut 1682 Pinot Noir is made in the traditional French method and is designated Methode Cap Classique. 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 flavour. The juice ferments with a strong yeast strain 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 wine was aged on its yeast lees for 30 months before disgorgement in January 2015.



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