

## Steenberg Brut 1682 Pinot Noir MCC 2013

This pale pink 1682 Pinot Noir Méthode Cap Classique showcases wild strawberries, ripe red apple and fresh herbs on the nose. The crisp acidity on the palate is complemented by an elegant creaminess with hints of toast, candy floss and rose water. Delicate bubbles linger gracefully on the finish.

Pair this MCC with an alfresco lunch of salmon ceviche, melon and prosciutto salad and strawberry parfait.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Steenberg Vineyards

**winemaker :** JD Pretorius

**wine of origin :** Western Cape

**analysis :** alc : 11.64 % vol   rs : 7.7 g/l   pH : 3.14   ta : 7.1 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:** Harvested: January 2013

Yield: 6.0 ton/ha

**in the cellar :** The Brut 1682 Pinot Noir is made in the traditional French method and is designated Méthode Cap Classique. The grapes were hand-picked at low sugar levels of 18.5 - 19°B and 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 stabilised, 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 24 months before disgorgement in July 2015.



### Steenberg Vineyards

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[www.steenbergfarm.com](http://www.steenbergfarm.com)