

## Riebeek Cellars Pieter Cruythoff Brut NV

This bubbly is extra dry but maintains a complex, fruity nose of tropical fruit and biscuit flavours. Crisp acid ensures a fresh, clean and very drinkable sparkling wine.

Enjoy well-chilled to celebrate any occasion and pair perfectly with lighter meals like pasta, salmon and salads.

**variety** : Chardonnay | 66% Chardonnay, 34% Pinot Noir

**winery** : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

**winemaker** : Eric Saayman

**wine of origin** : Swartland

**analysis** : **alc** : 10.5 % vol **rs** : 12.0 g/l **pH** : 3.04 **ta** : 6.68 g/l

**type** : Sparkling **style** : Dry **body** : Medium **taste** : Fruity

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

**in the vineyard** : "Wine of Origin": Swartland

Cellar: Riebeek Wine Cellar, Riebeek Kasteel

Viticulturist: Hanno van Schalkwyk

Vineyard: Supplementary irrigation

**about the harvest**: Early in February at an average of 19° Balling.

Production: 10 tons per hectare.

**in the cellar** : 500 litre / ton Free run juice was used. Fermented with selected yeast and left on the fermentation lees for 6 months before stabilization and bottling.

Malolactic fermentation racked without SO<sub>2</sub>, matured on fine lees for at least a year, stabilised and bottled, portion MCC rest for PC Brut

