

Steenberg Brut 1682 Pinot Noir MCC 2014

Our pale pink 1682 Pinot Noir Méthode Cap Classique is fresh and savoury with notes of wild rose, dried herbs, fynbos, toasted brioche and strawberries. A delicate balance exists between the crisp acidity and subtle creaminess on the palate. The fine effervescence delights the taste buds and brings the bouquet to the forefront once again.

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 : 11.94 % vol rs : 7.5 g/l pH : 3.32 ta : 6.9 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: 11 - 22 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: Harvested: January 2014

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 18 months before first disgorgement in February 2016.



Steenberg Vineyards

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