

Boplaas Pinot Noir Sparkling 2016

A blushing cherry-pink coloured wine with a bouquet abounding with fresh strawberry, sweet raspberry, red cherry aromas and a hint of spice, which follow through on the crisp and refreshing palate with its fine, yet persistent bubble.

A versatile partner to a host of canapés, sea food dishes, fresh summer fruits, eggs Benedict or decadent desserts. The Boplaas Pinot Noir Sparkling Brut is also an ideal aperitif and best enjoyed well-chilled at 10° - 12° C.

variety : Pinot Noir | 100% Pinot Noir

winery : Boplaas Family Vineyards

winemaker : Margaux / Carel Nel CWM

wine of origin : Calitzdorp

analysis : alc : 11.51 % vol rs : 8.5 g/l pH : 3.63 ta : 5.7 g/l

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

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

ageing : Drink now through 2017

about the harvest: Hand harvested in the second week of January from low-yield Pinot Noir vineyards planted in deep sedimentary and clay soils.

in the cellar : Crushed and allowed 6 hours of skin contact prior to pressing and cold fermented in stainless steel tank with a Champagne yeast strain to maintain fruit integrity and maximize flavours. The base wine is aged sur lie for 6 months prior to bottling.

