

Steenberg Brut 1682 Pinot Noir MCC 2015

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: 12 - 23 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: Harvested: January 2015

The grapes were hand-picked at low sugar levels of 18.5° - 19° B

in the cellar : The Brut 1682 Pinot Noir is made in the traditional French method and is designated Méthode 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 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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