

Steenberg Brut 1682 Pinot Noir MCC 2016

Our pale pink 1682 Pinot Noir Méthode Cap Classique is fresh and savoury with aromas of wild strawberry sorbet, raspberry meringue, citrus blossom, dried herbs, toasted brioche and red candy apple. A delicate balance exists between the crisp acidity, chalky minerality and subtle creaminess that one finds on the palate. The fine effervescence seduces and delights the taste buds and brings the bouquet of pink grapefruit and wild berry to the forefront of the palate. It has a long, lingering finish and is the perfect pink drink for any occasion.

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 : 11.47 % vol rs : 9.6 g/l pH : 3.16 ta : 6.20 g/l

type : Cap_Classique **style :** Off Dry **body :** Light **taste :** Fruity

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

in the vineyard : Cultivar: Pinot Noir

Soil type: Clovelly

Trellising: 5 wire Perold

Age of vines: 14 - 25 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: Harvested: January 2016

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 whole-bunch pressed. 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 a minimum of 12 months before first disgorgement in August 2017.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com