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Grande Provence Méthode Cap Classique Rosé NV

A vibrant red berry and strawberry flavour bursts forth with lively and delicate bubbles. The richly textured flavours of Pinot Noir combined with the elegant structure of Chardonnay and the uniqueness of Pinotage ensure a complex flavor profile. This MCC Rosé is bursting with red berry flavours and has a long finish.

Smoked salmon trout, strawberries, Sashimi, fruit based desserts, dark chocolate.



variety : Pinot Noir | Pinot Noir
winery : Grande Provence Heritage Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 12.23 % vol **rs :** 7.88 g/l **pH :** 3.16 **ta :** 6.34 g/l
type : Rose
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Whole bunches are deposited directly in the press and very gently pressed according to the traditional Champagne method. Only the best quality first pressed juice is used in the blend. The pale salmon colour is achieved by adding about 2% of a specially prepared red wine made from Pinotage grapes.

After blending, yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks producing the fine bubbles. The sparkling wine is then matured in contact with the lees for an average of 15 months.