

Franschoek Cellar Brut Rose NV

A salmon-pink blush complemented by a seductive brisk sparkle. Fun and flirtatious with bubbles that burst gently on your tongue.

On the nose: Aromas of raspberries, strawberries and pomegranate and other subtle red berry flavours.

Palate: An elegant fruit structure. Fresh, crisp red berries with a creamy length and a graceful finish.

Best served chilled at 6°C to 8°C for delicious, easy drinking with or without food. Great with sushi, roast chicken, creamy pasta, veal schnitzels or fisherman's pie.

variety : Pinot Noir | 74% Pinot Noir, 26% Chardonnay

winery : Franschoek Cellar

winemaker : Richard Duckitt

wine of origin : Western Cape

analysis : **alc** : 12.5 % vol **rs** : 10.0 g/l **pH** : 3.3 **ta** : 6.1 g/l

type : Cap_Classique **style** : Dry **body** : Soft **taste** : Fruity

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

ageing : Optimally intended for enjoyment in the vibrant freshness of youth but may be cellared for up to four years from vintage.

The Franschoek Valley is renowned for its fine dining, world-class wines, and breathtaking views. This meticulously crafted Cap Classique embodies the sophistication and elegance of this stunning locale, making it perfect for any occasion.

in the vineyard : This is a Pinot Noir-led Rosé with all the brightness and freshness of this grape variety displayed in the wine. Because we believe in soft handling, all grapes are picked by hand and transported in 20kg boxes to prevent crushing.

in the cellar : We crush the two varietals separately and whole-bunch press for one of the pressings. We then let the juice settle for 40 hours before we rack and inoculate to ensure consistent quality in stainless steel tanks. After the first fermentation the base wine is blended, stabilised and filtered before bottling for the secondary fermentation. We leave the wine on the lees for 24 months. After that, the bottles are riddled and disgorged.



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