

Domaine Rose Of Sharon MCC 2010

Rose of Sharon is a celebration of love, and should be opened at every occasion. A berry-basket bouquet! Strawberry, black cherry, raspberry notes jump out of the glass with a hint of mint and rose water in the background. The mousse is fine, and soft, with a rich, generous attack developing beautifully in the mouth into a clean, dry finish.

variety : Pinot Noir | 80% Pinot Noir & 20% Chardonnay

winery : Domaine des Dieux

winemaker : Sharon Parnell

wine of origin : Overberg

analysis : alc : 12 % vol rs : 4.4 g/l pH : 3.19 ta : 8.2 g/l

type : Cap_Classique

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

in the vineyard : Grapes for this Méthode Cap Classique (MCC) were all sourced from parcels in the Hemel en Aarde ridge. It is here that we grow high-quality Pinot noir used to produce wines of longevity and finesse. Pinot noir is known throughout the world as one of the traditional varietals used to produce the finest and most long-lived sparkling wines, clone 52C, a champagne clone, is grown on the Domaine des Dieux farm and picked for use in our MCC's.

in the cellar : We use the saignée method to achieve the colour in our Brut Rosé. Juice is 'bled off' (saignée) from the press when it has extracted the right level of colour. The base wines are then cool-fermented in steel vats to preserve their delicate fruit flavours. At blending time the base wines for the Rosé are selected for their perfumed fruit profiles. Following the secondary fermentation in bottle, the wines lie in the bottle on their lees for 3 years in the cool of the cellar before disgorgement.

