

Pierre Jourdan Belle Rose NV

Created in the traditional French method of bottle fermentation or 'Méthode Cap Classique'. Enjoy a full nose of strawberries and cream, followed by fresh acidity and red fruit on the palate.

Salmon and trout, as well as lighter dishes with vinaigrette-based sauces.

variety : Pinot Noir | 100% Pinot Noir

winery : Haute Cabrière

winemaker : Takuan von Arnim

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 5.1 g/l pH : 3.2 ta : 6.9 g/l

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

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

At Haute Cabrière, the von Arnim family specialises in wines created from Chardonnay and Pinot Noir grape varieties. This wine pays tribute to the versatility of Pinot Noir.

in the cellar : The wine was produced in the traditional French method of bottle fermentation, known in South Africa as 'Méthode Cap Classique'. A period on the skins allowed juice to extract less colour, resulting in a beautiful salmon pink colour. The wine was matured on the lees in bottle for 12 months.

