

## Hazendal Scarlet Sails MCC 2014

Colour : Pale straw.

Aroma : Prominent notes of toasted brioche welcome the nose to the glass, followed by baked green apple and citrus notes. The voyage on the nose culminates with subtle hints of almond and violets.

Palate : The mouthfeel is full and luxurious, with a fine mousse on the palate. Bursts of grapefruit and buttery brioche entice the taste buds, while the clean acidity ensures a long and elegant finish.

Fresh oysters with a mignonette sauce.

**variety** : Pinot Noir | 68% Pinot Noir, 32% Chardonnay

**winery** : Hazendal

**winemaker** : Clarise Sciocatti-Langeveldt

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol rs : 11.1 g/l pH : 3.16 ta : 7 g/l

**type** : Cap\_Classique **style** : Dry

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

**ageing** : Enjoyable now, but has potential for ageing 10+ years.

Embark on a new voyage of discovery and let your dreams set sail with this beautifully crafted MCC.

**about the harvest**: Grapes were hand harvested at optimal ripeness in the early morning hours to preserve the grape flavours.

**in the cellar** : The grapes were cooled overnight and pressed the next morning at 5 - 10 °C. Co-fermented in stainless steel tanks. The wine underwent malolactic fermentation. Kept on the primary lees until bottling. The second Fermentation took place in this bottle. The wine spent a total of 58 months on the lees.



**Hazendal**

Stellenbosch

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