

## Methode Cap Classique Brut Rosé

A stylish Méthode Cap Classique Brut Rosé Sparkling wine made from Pinot Noir.

Enjoy as an aperitif or with creamy seafood, sushi and chicken dishes.

**variety :** Pinot Noir | 100% Pinot Noir.

**winery :** Van Loveren

**winemaker :** Bussell Retief

**wine of origin :** Robertson

**analysis :** alc : 11 % vol   rs : 9.2 g/l   pH : 3.10   ta : 5.6 g/l

**type :** Cap\_Classique   **style :** Off Dry   **body :** Full   **taste :** Fruity

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

**ageing :** Ready to enjoy.

**about the harvest:** Harvesting is done by hand.

**in the cellar :** Second fermentation is initiated in bottle with addition of sugar and special yeast. Nine months on its primary lees followed by nine months on its secondary lees has added extra dimension to this MCC Rosé

