

Circa Rosecco 2018

Gorgeous light salmon colour, hints of light strawberry and raspberry, make this a little less in your face fruity, but well-balanced bubbly, a slight salty caramel character is what gives this bubbly it unique finish and can hold its own to many a starter, fish, charcutier, main courses such as octopus have paired well and even Asian style food.

variety : Pinotage | Pinotage

winery : Huis van Chevallerie

winemaker : .

wine of origin : Swartland

analysis : alc : 12.4 % vol rs : 2.2 g/l pH : 3.07 ta : 7.3 g/l

type : Sparkling

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

in the vineyard :

Pinotage is a very happy grape here in the Swartland region and particularly this 1ha rooted in the decomposed granitic soils of Nuwedam. The 2017 winter had a mere 185mm rainfall and drought was imminent. Vines struggled as the rains from May and June had dried up in July and August September was by no means a welcome relief. But as we know Pinotage will survive, and it did. We managed to get a sure 8,5 tons off the ha and added an additional few tonnes from a generous neighbour. To fill our 2500 litres for the 2018 Production.

in the cellar :

We did not change that much for the making proses for this round either, using lug boxes for the picking early in the morning, then going into the cool room overnight, whole bunch pressed long and slowly and low pressures till only the best juice is in the tank and settled before we do a approx.3-week temp controlled natural ferment, leaving it on the fine lees for 6 months.

Base wine is inked with older vintage Pinotage for colour after which we add the liquor de triage for the next ferment in bottle. An ultra zesty TA of 7,8 needed a light dosage of 5 odd gr/l RS added to curb the acidity a little. Once again we made a fantastic food friendly bubbly for not only our fellow countrymen and -woman, but also some cool international folk

