

## John B Brut Bubbly 2020

This is an exciting and lively dry sparkling wine, expressing flavors of fresh citrus and orange blossom. The palate reveals green apple flavors and is full-bodied with a good balancing acidity – finishing with a lingering, yeasty aftertaste.

A perfect partner to oysters, seafood in general, and other lighter meals.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Rietvallei Wine Estate

**winemaker :** Kobus Burger

**wine of origin :** Robertson

**analysis :** alc : 12.47 % vol   rs : 7.4 g/l   pH : 3.46   ta : 6.6 g/l   va : 0.48 g/l   so2 :  
118 mg/l   fso2 : 33 mg/l

**type :** Sparkling   **style :** Off Dry   **body :** Light   **taste :** Fruity

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

**ageing :** For immediate enjoyment.

**in the vineyard :** The Chardonnay vines are planted on slopes facing southeast and are situated at 152 meters above sea level. The vines are all trellised and under micro-irrigation – established from 1983 - 1999.

**about the harvest:** The grapes are harvested by machine at optimum ripeness (23 - 24 °C) at the coldest time of the day, namely 02:00 - 10:00 in the morning.

**in the cellar :** In the cellar, only the free-run juice is used and allowed to cold-settle for two days. The clean juice is then racked and taken to the fermentation tanks, where specially cultivated wine yeast is inoculated and the fermentation temperature controlled between 16 - 17 °C. After fermentation, which takes about two weeks, the wine is left on the lees for at least four months, stirred weekly. No oak is involved in the making of this wine. The finished product is then carbonated during bottling.

