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Hazendal MCC Blanc de Noir 2022

Rose petal, strawberries, raspberries, bruised apple with subtle brioche notes. Full palate with a fine beaded mousse and creamy texture. Pale Pink-Orange in colour.

Hazendal Blanc de Noir Cap Classique is a sparkling wine to be enjoyed on any occasion year-round. Lively appetizer or with fresh seafood, salads, charcuterie, and curry dishes.



variety : Pinot Noir | 100% Pinot Noir
winery : Hazendal
winemaker : Kiara Scott
wine of origin :
analysis : **alc :** 11.62 % vol **rs :** 5.6 g/l **pH :** 3.21 **ta :** 6.2 g/l
type : Cap_Classique
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 5 years from vintage.

in the vineyard :
South-West facing Pinot Noir vineyard in the Bottelary Hills. Exposed to the cooling influence of both the False Bay to the south, and the cold Atlantic in the west. During the ripening season, cool morning mist rolls into the Bottelary basin from the Atlantic Ocean, cooling the bunches and keeping the morning heat at bay resulting in optimum slow ripening and extended flavour development.

The Bottelary area forms part of granitic hills and the reddish- and yellowish- brown soils are highly suited to the production of quality wine grapes. The soils are acidic, have great water retention capabilities and are well drained and gravelly. Soil types include Oakleaf, Tukulu, Hutton and Clovelly.

Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All these factors contribute to crafting unique, distinctive wines with a sense of place.

about the harvest: The grapes were hand harvested in small crates in the early hours of the morning to keep the grapes cool and preserve flavours.

in the cellar : Grapes are cooled further overnight in our on-site cold room (3°C) and processed the following day. The Bunches go directly into the inert press after a light sorting. Traditional light whole-bunch pressing allows for optimum extraction of fresh juice without harsh unwanted phenolics. The juice is pressed off to a stainless-steel tank. Settling takes place over 2 days and the clear juice is racked off to a stainless-steel tank for inoculation. A Cold Fermentation and Malo Lactic Fermentation takes place. The base wine is then inoculated for the second fermentation in the bottle where the fine mousse develops. This wine spent 3 years on the lees before disgorging.

Hazendal
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