

Arniston Bay Brut MCC NV

Green apple, sour dough and nutty flavours with a fine mousse and crisp finish.

Serve chilled and enjoy on its own or with oysters, strawberries or cheese. This product is suitable for vegetarians but not for vegans.

variety : Chardonnay | 46% Chardonnay, 39% Pinot Blanc, 15% Pinot Noir

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin :

analysis : alc : 11.63 % vol rs : 15.0 g/l pH : 3.07 ta : 6.48 g/l

type : Sparkling **style :** Off Dry

pack : Bottle **size :** 0 **closure :** Cork

in the cellar : This MCC sparkling wine is made from a blend of traditional grape varieties. The grapes are handpicked in the cool of night or early morning. The wine undergoes a second fermentation in the bottle and a lengthy maturation [36 months] on the lees, then degorged. Dosage (which contains preservative) is added to adjust the final sugar level.

Rumage is done by hand to produce a finely crafted product.

