



De Wetshof Estate Methode Cap Classique Pinot Noir Brut 2010

main variety Pinot Noir

vintage 2010

analysis alc: 12.8 | ph: 3.23 | rs: 6.59 | ta: 6.4 | ts02: 6 | fs02: 39

type 0

producer De Wetshof Estate

winemaker Danie De Wet

wine of origin Robertson

tasting notes

This Méthode Cap Classique with its charming salmon color has a persistent bubble and a lively rich mousse. On the nose it expresses brioche, dark fruit and flowers, while the palate is alive with citrus and berry notes complemented by a slight hint of baked biscuits. This wine typifies a good Méthode Cap Classique's ability to offer wines that are fresh, lively yet elegant.

blend information

100% Pinot Noir

food suggestions

Enjoy on its own or with oysters, summer salads and fresh seafood.

in the vineyard