



# MULDERBOSCH

## BRUT MCC

### VINTAGE

2014

### REGION

Stellenbosch

### VARIETY

53% Pinot Noir, 26% Pinot Meunier, 21% Chardonnay

### ANALYSIS

Residual Sugar	5.4 g/l
pH	3.18
Alcohol	12.0 %
Total Acid	9.0 g/l
Free SO <sub>2</sub>	6 mg/l
Total SO <sub>2</sub>	69 mg/l

**METHOD** Grapes were harvested at between 19-21 Brix in order to ensure a low alcohol level for the second fermentation in bottle.

The Pinot Noir component was tank fermented, whilst the Chardonnay and Pinot Meunier components were fermented in neutral 500L oak barrels. All three components matured on their lees in either tank or barrel until April of 2015. The blend was bottled, ready for the second bottle fermentation, also known as the 'tirage' which turns the still wine into a sparkling wine.

After bottle maturation of roughly 26 months, the wine was then disgorged and closed with a cork in August of 2017.

Our style is dry, yet with an invigorating freshness and complexity imparted by a lengthy maturation period over three years from harvest to final bottling. The use of all three classic Champagne grape varieties adds to the complexity of our Méthode Cap Classique.

**TASTING NOTES** Richly styled, this is a powerful MCC displaying a complex bouquet of aromas. There is a steely mineral quality to it which just manages to offset the slightly ripe yellow cling peach and summery floral notes.

The bead is creamy and the palate succulent and round, with a good length of fine acidity and just the right amount of firm texture which bodes well for further maturation.

The palate has both creamy lees character and ripe summer fruit which, combined with the wine's powerful structure makes for a delicious aperitif MCC or as an accompaniment to steamed crayfish tails or freshly prepared shellfish.



### ACCOLADES

2014 Vintage ★★☆☆ Platter's SA Wines