



Buitenverwachting

Est. 1796

Brut n.v.

Grape variety:	100% Pinot Noir
Location:	Constantia
Soil type:	Clovelly, Granite
Harvest date:	n/a
Yield:	Average 6,2 t / ha
Vinification:	Skin contact of approx. 12hours, Selection of five yeast strainsApprox. 21 days fermentation at 16° Celsius
Degorge date:	From December 2016
Alcohol:	11,79 %
Res. Sugar:	9,7 g/l
Total acidity:	7,0 g/l
pH:	2,94 g/l
Total SO2:	85 mg
Comments:	This full bodied, round and rich style with biscuit, mineral, and chalk.

