

FRANSCHHOEK



# HAUTE CABRIÈRE **CHARDONNAY PINOT NOIR**

#### VINTAGE

2017

#### **BLEND**

Chardonnay and Pinot Noir

#### CELLAR MASTER'S REFLECTIONS

The two noble Burgundian cultivars of Chardonnay and Pinot Noir form the cornerstone of Haute Cabrière's wine culture. Haute Cabrière, situated on the foot of the Franschhoek Pass, was the first winery in South Africa to produce a still wine from Chardonnay and Pinot Noir - a blend traditionally used exclusively for Méthode Cap Classique and Champagne. Chardonnay contributes elegance, and Pinot Noir intensity and richness. This blend consists of predominantly unwooded Chardonnay, rounded off with Pinot Noir. Combined in perfect proportions, resulting in a white blend with an abundance of fruit on the nose and a slight creaminess on the palate. The 2017 vintage yielded grapes of outstanding quality, resulting in a beautiful balance of fruit and acidity.

# TASTING NOTES

This enticing blend of Chardonnay and Pinot Noir shows elegant fruit and acidity, creating the perfect balance. You will find an abundance of zesty fruit - most notably white peach, pineapple, lime, followed by subtle red berry fruit - with a delectable full mouthfeel.

### **ANALYSIS**

Alc. 12.5% RS 1.8g/l TA 5.1g/l PH 3.40

## SERVING SUGGESTIONS

Recommended pairings are:

Seafood and chicken dishes as well as Mediterranean flavours





