

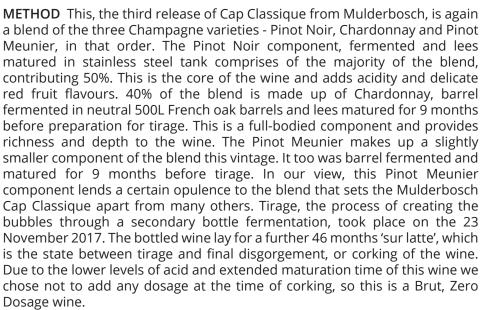


REGION Stellenbosch, South Africa

VARIETIES 50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier

ANALYSIS Residual Sugar 2.8 g/l

 $\begin{array}{lll} \mathrm{pH} & 3.34 \\ \mathrm{Alcohol} & 12.0 \ \% \\ \mathrm{Total} \ \mathrm{Acid} & 7.7 \ \mathrm{g/l} \\ \mathrm{Free} \ \mathrm{SO}_2 & 7 \ \mathrm{mg/l} \\ \mathrm{Total} \ \mathrm{SO}_2 & 55 \ \mathrm{mg/l} \end{array}$



TASTING NOTES Appearance: Green golden colour. Bright and fresh.

Nose: Very fruit forward and fresh. Notes of salty sea spray, crushed river rocks and delicate summer blossom sweetness. The nose is somewhat shy, yet very intriguing. The maturation characters of brioche and fresh bread dough elevates the nose in a subtle way, lending opulence but not in an overly rich fashion.

Palate: The palate has a well-integrated bead, and delicate mousse. It is dry, yet beautifully balanced. Savoury, nutty character from the extended maturation is prominent, however there is a definite surge of fresh fruit on the palate.

ACCOLADES 2015 Vintage Gold Medal Sparkling Wine Championships 2019

2015 Vintage ★★★☆ Platter's SA Wines 2014 Vintage 93/100 Tim Atkin Report 2019 2014 Vintage ★★★☆ Platter's SA Wines

