

BRUT ZERO 2012



Brut Zero represents the ultimate transparency in premium Méthode Cap Classique. This extra special cuvée was created without the use of dosage.

With no added sugar, what remains is a sparkling wine in its purist form; unadorned and natural. This style of wine can only be made in truly exceptional vintages.

VARIETY: 77% Pinot Noir 23% Chardonnay

VINTAGE: 2012

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

The Pinot Noir grapes for this wine were selected from the Slanghoek valley, whereas the Chardonnay was produced on our limestone-rich soils in Robertson.

HARVEST DETAILS & VINIFICATION:

The Slanghoek Pinot Noir and Robertson Chardonnay were picked on the same day in the third week of January and pressed together proportionally.

CELLAR:

Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT:

The Chardonnay and Pinot Noir grapes were whole-bunch pressed together, with only the highest quality juice (with the least amount of pressure exerted on the grapes) selected for this wine. The juice settled for two days before the clear juice was moved for fermentation in stainless steel tanks at a regulated 15 degrees Celsius. Secondary fermentation commenced in bottle during the start of June 2012 and the wine rested in the bottle on the lees for 60 months.

TASTING NOTES:

Golden peach in colour, with a vibrant bouquet of cherries, blueberries, almonds and earthy spice. A delicate yet complex palate abounds with red berry, yellow stone fruit and hints of brioche. A great balance and a long finish with a slightly salty finish.

ANALYSIS:

Residual Sugar:	2.5 g/l (±0.5 g/l)
Alcohol:	12.10 % vol (± 0.2 % vol)
Total Acid:	7.7 g/l (± 0.25 g/l)
pH:	3.17 (± 0.05)