

Cap Classique Rosé Lady Alice Simonsberg Stellenbosch - Muratie

MURATIE
stellenbosch

The Producer:

As the wife of a senator, Lady Alice Sarah Stanford would rub shoulders with ministers, dine at 'Tuinhuis', host balls, officiate at college sports days – and by all accounts every event she attended turned into a dance party. Hers was the life of the English 'landed gentry', from hunting and shooting to lawn tennis and fancy dress, so life at Muratie was very festive indeed after she bought it in 1909. This Méthode Cap Classique bubbly made from 100% Pinot Noir is a toast to a lady for whom every day was a celebration.

The Wine:

- Grape: 100% Pinot Noir
Area: Produced from Pinot Noir vines with clones 115 & 113 yielding 8 tonnes per hectare.
Harvest: Grapes were handpicked at the end of January between 19 and 20°B and whole bunch pressed.
Vinification: The juice was settled for one day at 8 °C after which it was inoculated and fermented for approximately two weeks at 14 – 16 °C. 100% Malolactic fermentation was done in concrete tanks.
Ageing: fermented for approximately two weeks at 14 – 16 °C

Tasting Notes:

Made from the free run juice of whole bunch pressed grapes, with a rose gold hue and very fine mousse, this wine has bright strawberry, cranberry and naartjie notes lifted by mouth watering acidity and offset by a shortbread richness and creamy mouthfeel. Rose garden aromas introduce this elegant bubbly; floral perfume and baking spice linger after each sip.

- Code: 7218
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

