



LE GRAND DOMAINE

Grand Vin de Stellenbosch

MCC Brut 2021

Varieties: 51% Pinot Noir/ 49% Chardonnay

Wine of Origin: Stellenbosch

Style of Wine: Cap Classique

TASTING NOTES

This Cap Classique displays a heavenly pale gold colour. Dancing pearls of fresh citrus and white stone fruit. Undertone of honeydew melon and rich biscotti flavours. Beautiful minerality with a refreshing acidity adding length to this joyous Cap Classique.

VINEYARDS

The irrigated Chardonnay vineyard nestled on weathered granite soils ensures for premium primary fruit. The Pinot Noir vineyard was planted in 2008 on deep, well drained weathered Cape granite and sandstone. The Chardonnay was picked on 26 January at 19.5°B and the Pinot Noir on 27 January at 19.8°B. The Pinot Noir we pick a little riper to capture the beautiful red fruit.

WINEMAKING

All the grapes are handpicked in bins. The whole bunches are gently pressed in a pneumatic press to collect the purest juice, named cuvée. After two days of settling, the juice is fermented in stainless steel tanks at about 15-17°C, with specially selected yeast strains. No malolactic fermentation is done to preserve the freshness of the wine. Meticulous blending is done before being bottled. After fermentation in the bottle, the wine is aged on the lees for at least 12 months prior to disgorgement.

TECHNICAL INFORMATION

Unit of measure: 750ml

Allergens: Contains sulphites.

Alc: 12.1 Vol% | **RS:** 7.3 g/l | **pH:** 3.15 | **TA:** 7.7 g/l

