



LE GRAND DOMAINE

Grand Vin de Stellenbosch

MCC Brut Rosé 2022

Varieties: 100% Pinot Noir

Wine of Origin: Stellenbosch

Style of Wine: A full flavoured dry sparkling Rosé made in the traditional method, Methode Cap Classique

TASTING NOTES

This Cap Classique displays a heavenly apricot pink colour. Dancing pearls of fresh strawberries and peach. Its special method of vinification gives this cuvée a light, elegant flavour, followed by a fresh finish with a taste of raspberry.

VINEYARDS.

This selected Pinot Noir block was planted in 2008 in a North South row direction on deep, well-drained soil. The soil is mainly weathered Cape granite and sandstone. Clone 52 gives us an array of fresh red berry fruit. We pick the Pinot Noir a little bit riper to capture the essence of the red fruit. Grapes were picked on the 28th of January 2022 at 19.8°B.

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.

TECHNICAL INFORMATION

Unit of measure: 750ml

Allergens: Contains sulphites.

Alc: 12.2 Vol% | **RS:** 5.8 g/l | **pH:** 3.13 | **TA:** 6.8 g/l

