



Swartland wine of Origin

Sparkling Blanc de noir

Vintage:	NV
Composition:	Grenache 100%
Vine age:	18 years
Soil type:	Schist
Yield:	8 tons/ ha

Vinification and Cellar notes

These grapes are picked earlier at lower sugar levels to maintain a natural high acidity and a lower alcohol volume. All grapes are handpicked during the early morning hours and then cooled overnight in a temperature -controlled room at 5 °C. The grapes are then crushed, destemmed and placed in stainless steel tanks. Two to three hours of skin contact is allowed to obtain that perfect salmon colour. The juice is then drained and pressed and, the pressed section kept separate. The juice settles in stainless steel tanks for 48 hours at 8 °C. The clear juice is then racked from the thick lees and inoculated with X16 yeast. Fermentation, which takes place at 13 °C, takes 18 days to complete. After fermentation, the wine is given a low dose of sulphur and left on the lees for four months. The wine is then sweetened and the sparkle created by adding CO₂ before bottling.

Tasting notes and food pairings

Colour:	Salmon pink
Nose:	Ripe aromas of strawberry and cherry
Palate:	Cranberry, candy floss with a well balanced acidity
Food:	Pancakes with berries, duck, Thai foods and goat cheese



ALCOHOL 12%

RS 11.8 g/L

pH 3.2

TA 5.7 g/L

TOTAL SO₂ 78 mg/L