



WEBERSBURG

WEBERSBURG MÉTHODE CAP CLASSIQUE BRUT ROSE

This wine is a true reflection of pleasure and celebration.

- Variety:** Pinot Noir 57% and 43% Pinotage
- Vintage:** Non-Vintage
- Vineyards:** A selection of exceptional vineyard sites with shale and decomposed granite soil structures.
- Harvest Details:** All grapes are handpicked from 18 to 19°B
- Winemaking:** All grapes are sorted in the vineyard to ensure high standards of quality. Whole bunch pressing is used to extract the finest free run juice with low phenols and high in varietal flavour.
- Maturation:** Matured on the lees for 12 months depending on the disgorging date.
- Analysis:** Alcohol 12,5%, Residual sugar: 2.3 g/L
Total Acid 6.6 g/L , pH 3.35
- Total Production:** **500 cases (6) only**

Winemaker's Tasting Note:

A pure sensual extravagant rosy pink fusing with an intense fragrant bouquet of red berries, perfectly balance with fresh exotic flavours, seamless elegance and richness on the finish.

- Possible Food Paring:** Great with fresh oyster's and crayfish.
- Ageing Potential:** Drink now and can be enjoyed over the next 5 years

Wines by Matthew Van Heerden
Winemaker - Viticulturist
2011 South African Young Winemaker of the Year
IWSC Top Ten Winemakers in the World

