



THE GRANDE MATRIARCH 2015 METHOD CAP CLASSIQUE

TASTING NOTES

Exuberant, pretty and generous. Delightful fine effervescence accentuates ripe raspberry and cherry within rosewater. Just a hint of marmalade which culminates in a memorable tautness. Perfect for that romantic evening, just add significant other and smoked salmon.

WINEMAKER, DANIEL KEULDER'S COMMENTS.

The Grande Matriarch is our first attempt at making a 100% Pinot Noir, serious style Method Cap Classique.

The grapes were sourced in Durbanville, hand-picked at low sugar levels of 18.5 - 19°B and whole bunch pressed. The extracted juice is low in phenols, high in natural acidity and has a delicate blush colour. The juices are fermented with a strong yeast strain to form the base wine and once the base wine is stabilised the wine is bottled for the second fermentation under a crown cap.

The wine is then left on the lees for 39 months before disgorgement. The dosage used (filling up the bottles before corking) was also Pinot Noir, which makes this a truly 100% Pinot Noir MCC.

VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir
Vintage: 2015
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 12.85%
Residual Sugar: 11.6 g/L
Total Acidity: 6.3 g/L
pH: 3.30
Total Extract: 29.6 g/L
Annual Production: 2 400 btl's

