

**1682 PINOT NOIR ROSÉ MÉTHODE CAP CLASSIQUE,  
STEENBERG**


Vintage

Non vintage



The Brut 1682 Pinot Noir is made in the traditional French method and is designated Cap Classique.

**TASTING NOTE**

The pale pink 1682 Pinot Noir Cap Classique is fresh with fruity aromas of raspberry jelly, wild strawberry sorbet, red apple skin and toasted brioche. The wine has a very fine mousse that lifts the raspberry-like aromas and is balanced well with a creamy texture and bright acidity with a lingering dry finish. Enjoy in its youth or cellar for 3 to 5 years to promote a more savoury flavour development.

**VINIFICATION DETAILS**

The grapes were 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 pink colour and fine strawberry flavour. The juice ferments with a strong yeast strain to form the base wine. Once the base wine is stabilised, it is fermented a second time in the bottle under crown cap. This second fermentation creates the bubbles or mousse. Post fermentation, the wine was aged on its yeast lees for a minimum of 15 months.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12	8
pH	Acidity
3.14	6.4

**AWARDS**

Platter: 90 pts

**ATTRIBUTES**

 Origin South Africa	 Variety Pinot Noir	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Elunda Basson	 Fining Agent Bentonite, PVP	 Closure Muselet cage	 Region Western Cape	 Vegan Yes