SECKFORD AGENCIES

STEENBERG

STEENBERG

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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinot Noir	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Elunda Basson	Bentonite, PVP	Muselet cage	Western Cape	Yes