

COORDINATES



Sparkling Brut

Cultivar:

100% Sauvignon Blanc

Background:

Soil diversity, cool nights, and coastal fog all lead to excellent quality fruit. Made in Robertson, South Africa.

Winemaking:

Primary fermentation takes place in chilled stainless steel tanks. Bottled aged for 6 months before disgorgement.

Notes:

Our Sparkling Brut is light and dry with dried herb and citrus tones. Refreshing acidity followed by an expertly rounded finish.

Pairing:

Our Sparkling Brut is excellent when served chilled as an aperitif, or with seafood or salad.

Chemical Analysis:

Alcohol: 12.22%

Residual Sugar: 10.54 g/l

Total Acidity: 5.48 g/l

pH: 3.42

