



ANNO 1945

FRANSCHHOEK CELLAR

Brut Rosé

MÉTHODE CAP CLASSIQUE

Winemaker's Tasting Note

*A salmon-pink blush complemented by a seductive brisk sparkle.
Fun and flirtatious with bubbles that burst gently on your tongue.*

On the nose: Aromas of raspberries, strawberries and pomegranate and other subtle red berry flavours.

Palate: An elegant fruit structure. Fresh, crisp red berries with a creamy length and a graceful finish.

The Source & Winemaking Approach

This is a Pinot Noir-led rosé with all the brightness and freshness of this grape variety displayed in the wine. Because we believe in soft handling, all grapes are picked by hand and transported in 20kg boxes to prevent crushing.

We pick early in the morning at a B° level between 18.5 and 19.0 to ensure an alcohol level of around 11% vol. is reached before the secondary fermentation takes place.

We crush the two varietals separately and whole-bunch press for one of the pressings. We then let the juice settle for 40 hours before we rack and inoculate to ensure consistent quality in stainless steel tanks.

After the first fermentation the base wine is blended, stabilised and filtered before bottling for the secondary fermentation. We leave the wine on the lees for 24 months. After that, the bottles are riddled and disgorged.

Aging Potential

Enjoy in the freshness of its youth.

Analysis

Varieties: 52% Pinot Noir; 48 % Chardonnay
Wine of Origin: Western Cape
Vintage: non vintage
Alcohol: 12,5 %
pH: 3.3
TA: 6.1 g/l
RS: 10 g/l



The Franschoek Cellar

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