



BAYEDE! QUEEN NANDI MCC BRUT ROSE



CELLAR MASTER'S NOTES:

This Brut Rosé has a salmon pink colour with an elegant nose. The nose shows a fruity bouquet of red berries, guava, watermelon, pomegranate and candy floss. The palate has a fresh acidity that results in a clean dry finish. This stylish MCC will compliment any occasion

STYLE:

100% Pinot Noir

CULTIVAR:

100% Grenache

HARVESTING:

The Grenache grapes were harvested at optimal ripeness for a MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol. Secondary fermentation leads to the build-up of pressure and infusion of bubbles into the wine

VINIFICATION:

Grapes were harvested at optimal ripeness during cool night time hours to ensure we preserve the primary fruit flavours inside the grapes. Through minimal intervention in the vinification process we allowed the wine to express their individual characteristics as well as the soil of their origin. Chardonnay and Pinot noir were vinified separately allowing us to determine the final style of this fruit driven wine.

ANALYSIS:

Alc: 12. % suger 10,3g , contains sulphates

MATURATION POTENTIAL:

Ready to enjoy

CASE SIZE:

6 X 750ml

FOOD SUGGESTION:

Enjoy as an aperitif or with creamy seafood, sushi and chicken dishes

AWARDS & ACCOLADES:

GOLD MICHELANGELO 2018