



Papillon

PAPILLON BRUT



CELLARMASTER'S NOTES: A Super value dry sparkling wine. Whiffs of citrus, peach and apple. Succulent, dry finish.

STYLE: A light dry blended fruity sparkling wine

CULTIVAR: 80% Colombar, 20% Sauvignon blanc

TONS PER HECTARE: 15 t/ha

AGE OF VINE: 15 Years old

SOILS: Sauvignon Blanc – Well-drained alluvial sand & Colombar – Well-drained alluvial soil

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Harvesting is done by machine. Advantage of the machine it that harvesting can be done at night when the grapes are cooler and the result thereof is better quality

VINIFICATION: A blend of Sauvignon Blanc and Colombar. Injection of carbon dioxide takes place. The wine is stored in pressure resistant tanks, filtered and bottled under pressure.

ANALYSIS: Alc: 12.15% R/S: 8.38g/l T/A: 5.49g/l pH: 3.48

MATURATION POTENTIAL: 1 - 2 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 191

CASE BARCODE: 1600 2269 000 198

FOOD SUGGESTIONS

Enjoy as an aperitif or to complement Oysters, Shellfish or other Seafood-dishes.