



MÉTHODE CAP CLASSIQUE ROSÉ VINTAGE 2017

Born from the ashes and found only in Madagascar and the Cape, the Aristea flower flourishes on land ravaged by fire, opening for just one day each year.

It also symbolises the struggle, passion and dedication required to produce every new vintage of our special collection of handmade wines. Wines that express a sense of place, crafted with skill and adventure by friends united in a single purpose: to capture the elegance and spirit of South Africa.

TECHNICAL INFO

Blend:	82% Chardonnay & 18% Pinot Noir		
Grapes Origin:	W.O. Stellenbosch	Alcohol:	11.5%
Vineyard Yield:	10 tons / hectare	Residual Sugar:	5.3 g/1
Harvest Date:	17/01/17 & 23/01/17	Total Acid:	7.3 g/1
Production:	4,000 bottles 250 magnums	pH:	3.07

WINEMAKING

This prestige cuvée Méthode Cap Classique (MCC) sparkling-wine is a blend of Chardonnay and Pinot Noir grapes. The grapes were carefully selected for best quality and hand-picked in the cool early hours of the morning.

A slow and gentle whole-bunch press was done on the grapes and only the first press fraction (cuvée) / best juice was used from each batch. After settling, the juice was racked and inoculated with yeast for the alcoholic fermentation, and thereafter full malolactic fermentation was completed on all the base wines.

Blended and bottled in 2017, our Aristea MCC Rosé undergoes a lengthy secondary bottle fermentation and maturation period of a minimum of 24 – 36 months on the lees before disgorgement.

TASTING NOTES

The 2017 MCC Rosé has a beautiful salmon-pink colour with fresh summer berries on the nose and hints of redcurrants, cherries and wild strawberries to entice you. The front of mouth is fresh and crisp, slightly richer on the mid-palate with balanced fruit flavours throughout. The soft-whispering, discreet bubbles caress the palate, which fills out elegantly into a smooth, creamy texture to give you a mouth-watering finish that will make you call out for a second glass.

13 SILLERY ESTATE • CONSTANTIA 7806 SOUTH AFRICA WWW.ARISTEAWINES.COM