



ARISTEA

AGAINST THE ODDS



DRAWING THE BEST FROM THIS UNIQUE TERROIR
HAND IN HAND WITH NATURE

MÉTHODE CAP CLASSIQUE ROSÉ VINTAGE 2018

Born from the ashes and found only in Madagascar and the Cape, the Aristeia 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.

HARVEST DETAILS

The 2018 harvest season was particularly challenging, due to a prolonged drought which some believe to be the worst in 100 years, accompanied by heavy water restrictions. The dry weather throughout the season did have its advantages as vines were healthy, with no pest or diseases issues. The berries were much smaller than usual, which affected the total tonnage, although positively affected the grapes' flavour intensity and quality.

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 2018, our Aristeia MCC Rosé undergoes a lengthy secondary bottle fermentation and maturation period of a minimum of 24 - 36 months on the lees before disgorgement.

TECHNICAL INFO

Grapes Origin:	W.O. Coastal Region	Alcohol:	11.5%
Vineyard Yield:	9 tons / hectare	Residual Sugar:	6.5 g/l
Harvest Date:	18/01/18, 19/01/18, 22/01/18 & 29/01/18	Total Acid:	6.5 g/l
Production:	2,500 bottles 250 magnums	pH:	3.1

TASTING NOTES

The colour of the 2018 MCC Rosé is a delicate salmon pink colour with enticingly fresh summer red-berry fruits of juicy ripe strawberries and cherries on the nose. The palate follows with the same playful and harmonious fruit flavours that are beautifully balanced by fine lingering bubbles and a very delicate creamy mousse. Great length in the finish and a refreshing and mouth-watering acidity that is a crowd pleaser for all occasions.

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