



# ARISTEA

AGAINST THE ODDS



## MÉTHODE CAP CLASSIQUE ROSÉ VINTAGE 2016

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

Grapes Origin:	W.O. Stellenbosch	Alcohol:	12.5%
Vineyard Yield:	10 tons / hectare	Residual Sugar:	9 g/l
Harvest Date:	23/01/16 & 17/01/16	Total Acid:	6.9 g/l
Production:	4,000 bottles	pH:	3.3

### 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 2016, our Aristea MCC rosé undergoes a lengthy secondary bottle fermentation and maturation period of a minimum of 24 months on the lees before disgorgement.

### TASTING NOTES

The colour of the wine is a delicate salmon pink with an enticing and uplifting nose of lush summer red-berry fruits of juicy ripe strawberries and cherries. On the palate, it displays more playful and harmonious fruit flavours that are beautifully balanced by fine lingering bubbles and a very delicate creamy mousse. It finishes with great length, a refreshing and mouth-watering acidity and is a crowd pleaser for all occasions.