

Queen Mantfombi Dry Rose MCC- 2009



Style of Wine:

A full flavoured dry Rosé using the classic Cap Classique Méthode when fermentation occurs in the bottle. The careful blending of a trio of red grape varieties (Pinotage 90%, Pinot Noir and Pinot Meunier) has delivered a smooth, harmonious wine

Vinification:

A very cool Spring and early Summer with sufficient rainfall created ideal conditions for a quality vintage. January delivered its normal hot conditions and the vintage started early. The Cap Classique vineyards were ready for harvest at least 10 days early. The cool conditions caused superb fruit intensity in what was an outstanding vintage for Pinotage wines. Pinot noir had smaller crop levels than normal and the Pinot Meneur from a different vintage was used due to the extreme heat during the latter part of the season.

Wine Analysis:

Sugar : 25 g/l
Total acid: 6.6 g/l
pH: 3.3
Alcohol: 12.4 vol. %

Winemaker's description:

A delightful bright, salmon pink hue contrasts to the delicate pearly white bubbles. The aromas of rose petals and red berries dominate the nose and reveal its red grape origins. The mousse is fine and enthusiastic and brings out the floral and yeasty aromas in the mouth. A full roundness on the palate unfolds mouth filling fresh fruit intensity and body which is perfectly balanced by a subtle acid structure that leads to a crisp and refreshing dry finish. A wine to celebrate your most romantic moments.

Maturation potential:

Delicious when youthful, and refreshing when the primary grape bouquet is at its best. Store in a cool place.

Serving suggestion:

Ideal for a romantic candle lit dinner or sharing a sunset. Enjoy with sweet and sour dishes, lamb, warm desserts, fruit salads with berries. Irresistible with smoked salmon.

Food Pairing:

Carpaccio meats, Beef fillet or salmon or Berry (Pavlova)