

# Brut Rosé NV

**Vintage:** NV  
**Origin:** Coastal Region.  
**Varieties:** Pinotage 80%; Chardonnay 10%; Pinot Noir 10%

## Winemaker's Tasting Notes:

Exceptionally pleasing on the eye as well as the palate, Le Grande Pavillion Brut Rosé sparkles with versatility, making it ideal for enjoying on its own or in a bubbly and al fresco environment along with seafood, summer salads and chicken dishes.

## Vineyard Management:

Pinotage, the offspring of Pinot Noir, was carefully selected to complement Pinot Noir and Chardonnay. Grapes were selected from Boschendal's finest vineyards. Harvest was done early at lower sugar levels to achieve the bracing freshness required for the making of base wine for a classical Méthode Cap Classique.

## Vinification:

After pressing the red grapes, the juice was bled-off immediately and blended with 20% Chardonnay wine. The result was a unique sunset salmon hue in the base wine.

The base wine was bottled under crown-cap where it underwent secondary fermentation, the magical process where the Cap Classique's unique bubbles are allowed to develop. The wine was furthermore given 12 months on the lees which allowed it to grow in complexity, adding depth and a pronounced fruit structure complemented by the seductive brisk sparkle. After disgorgement the bottle was closed with natural cork.

## Technical Analysis:

Alcohol 12%  
Residual Sugar 10.0 g/l  
Total Acid 5.8 g/l  
pH 3.5

