

  
**PULPIT ROCK**  
*Winery*

**TECHNICAL DATA SHEET & TASTING NOTES:**

**WINE:** Pulpit Rock, Louisa MCC Brut

**VINTAGE:** 2017

**WINE OF ORIGIN:** Swartland

**WINE ELABORATION:** Manual harvesting of early ripening Chardonnay grapes took place prior to the whole-bunch pressing method. After controlled fermentation at 14°C the finished base-wine were left on the fermentation lees for 6 months to enhance complexity and structure. During this time, the wine were stirred regularly. A yeast rehydration protocol were followed prior to fermentation in bottle where the wine spend a further 9 months on the lees before disgorging took place.

**TECHNICAL INFORMATION**

Varietal composition:	100% Chardonnay
Type of wine:	Method Cap Classique
Geographical location:	Swartland
Vineyard:	Trellised, 8 tons/ hectare
Alcohol:	12.2%
Total acidity:	6.1 g/L
pH:	3.26
Volatile acidity:	0.35 g/l
Residual sugar:	8.8 g/l

**TASTING NOTES:** Vivacious cascading bubbles will fill your mouth with hints of fresh green apple, white peach and elegant lemon zest. Rounded by a velvety , yet crisp mouthfeel.

**SERVING SUGGESTION:** Perfect as a welcoming drink with canapés or to accompany smoked salmon or sushi.

