


PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: Pulpit Rock, Louisa MCC Brut

VINTAGE: 2022

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 was stirred regularly. A yeast rehydration protocol was followed prior to fermentation in bottle where the wine spends 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:	10.85%
Total acidity:	6.3 g/L
pH:	3.49
Volatile acidity:	0.36 g/l
Residual sugar:	7.0 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.

