

SPARKLING BRUT MCC 2015

BACKSBERG > BLACK LABEL RANGE



ORIGIN

Elgin / Paarl

BLEND

Pinot Noir 52% / Chardonnay 48%

AGEING POTENTIAL

8 years

VINIFICATION

Whole bunch pressed. Chardonnay and Pinot Noir are bottle fermented and aged for 12 months before disgorging in 2015.

ANALYSIS

R/S (g/l): 8.5 pH: 3.05
TA: 6.2 Alc : 12.48%

TASTING NOTE

Pale, golden colour with flavours of roasted chestnuts and golden ripe apple. A foamy, rich pallet and sparkly, zest finish.

FOOD PAIRING

This MCC is an excellent wine to enjoy with seafood, starters and desserts.

