

SALTARE

CAP CLASSIQUE BRUT ROSÉ



Vintage	2022
Origin	Stellenbosch
Cultivars	100% Pinot noir
Winemaker	Carla Pauw

Analysis

Alc	12%
Sugar g/L	5.4
Total Acid g/L	9.0
Volatile Acid g/L	0.43
PH	3.03
Total Sulphur mg/L	50
Free Sulphur mg/L	0

In the Vineyard

The Pinot noir grapes came from a single vineyard near Stellenbosch in the Vlaeberg area.

The Harvest

Selective harvesting by hand early in the morning of 19 January 2022 in small crates with a grape sugar level of 18 degrees Balling.

In the Cellar

Delicate whole bunch pressing. Only the cuvée juice used. Settled overnight at 10°C. Fermented with EC1118 yeast at 15°C and left on the primary lees for six months. After bottling the wine spent 18 months on the lees before disgorging (date of disgorgement: March 2024).

Winemaker's notes

Lovely pale pink from 100% Pinot noir grapes; redcurrant and cherry with a delicate, dry, mineral palate and beautiful strawberry and almond on the finish.

Saltare Wines

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