

Methode Ancestrale Bush Vine Carignan Sparkling Wine 2023 w.o. Swartland

CHARL'S COMMENTS: Our very first Pét-Nat is bottled, full of fizz and ready to be enjoyed! The process has been... harrowing to say the very least. It's stressful, messy and meticulous. There were times when we wondered whether we'd ever make this again but after tasting the wine we decided to do it again this year! Refreshing, tart, zippy and fresh. Delicious. Oh and its made from organic carignan grapes, which you probably won't see anywhere else!

Alc:10.84% | RS:1.4 | pH:3.29 | TA:5.8 | VA:0.33 | SO2:21

VINEYARD: Planted in 2001, these unirrigated bush vines are rooted in rich Koffieklip and Oakleaf soils, producing an average yield of 3.5 tons per hectare.

HARVEST DATE: Early February 2023

WINEMAKING: Made from 3.30 tons of Carignan, harvested at 19.5 Brix. Whole clusters were gently pressed to minimize tannin extraction. Fermentation in stainless steel continued until the wine reached 1.1 Brix, after which it was bottled about 2.5 weeks into the tank fermentation. The final fermentation in the bottle was completed after 14 days. The wine was disgorged in November 2023 without any dosage.



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