



# BRUT ZERO 2010



Brut Zero represents the ultimate transparency in premium Méthode Cap Classique. This extra special cuvée was created without the use of dosage. With no added sugar, what remains is a sparkling wine in its purist form; unadorned and natural. This style of wine can only be made in truly exceptional vintages.

**VARIETY:** 100% Chardonnay

**VINTAGE:** 2010

**AREA OF ORIGIN:** Robertson, Western Cape, South Africa

## VINEYARD

The Chardonnay vineyards used for this wine had its roots in the limestone-rich, calcareous soils in Robertson. Vineyards used for this special cuvee were planted between 1998 and 2002, with the youngest vines being specially selected Champagne clones.

## HARVEST DETAILS & VINIFICATION

Hand-harvested at 19.5 – 20 °B during the 3rd week of January 2010 in the early morning while the grapes are still cool after the night's dramatic drop in temperature.

## CELLAR

Produced in the Méthode Cap Classique cellar, Robertson.

## CELLAR TREATMENT

The grapes were whole-bunch pressed and only the highest quality juice (tête de cuvée) was selected and settled overnight before fermentation in stainless steel tanks with temperature regulation. A small portion of the juice were fermented in specific Piece Champenoise (205 L) oak barrels. The fermented portions were selected for minerality, elegance and finesse. A secondary bottle fermentation followed, and the wine remained on the lees for 60 months (five years) before disgorgement.

## TASTING NOTES

Elegant, fresh and lively, this wine is a study in rich minerality. Fresh green apples and hints of brioche, citrus and barely perceptible iris develop on the mid-palate as the wine is left to stand. Virtually sugar free, the natural salt affinity of this zero-dosage wine makes it the ideal partner to crustacean dishes and sushi.

## ANALYSIS

Residual Sugar: 2.5 g/l (±0.5 g/l)  
Alcohol: 12.14 % vol (± 0.2 % vol)  
Total Acid: 6.3 g/l (± 0.25 g/l)  
pH: 3.19 (± 0.05)