



P.C. BRUT

WINE OF ORIGIN SWARTLAND

ABOUT THIS WINE

What would our Cellar Collection be without a sparkling wine to celebrate life? With Pieter Cruythoff Brut, we honour the founder of the Riebeek valley and celebrate his discovery of our valley in 1661. This sparkling Brut is made in a charmat style from a traditional Champagne blend of Chardonnay & Pinot Noir that offers smooth, luxurious drinking.

VINIFICATION WINEMAKER'S NOTE

The Chardonnay & Pinot Noir grapes are crushed together. To ensure an array of layered fruit flavours and to capture freshness, we use only free run juice from the crushed grapes. The juice is cold fermented with selected Champagne yeast and then left on the gross lees for 6 months where it undergoes malolactic fermentation and develops the distinct sparkling wine flavours. After the wine is stabilized it is bottled with CO2 for a Charmat style sparkling wine.

TASTING NOTE

Crisp, fresh fruit complemented by subtle biscuit flavours on a lingering, dry finish.

ANALYSIS

ALC: 12% | TA: 6.0 g/l
pH: 3.3 | RS: 10 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST DATE	YIELD
NV	Chardonnay / Pinot Noir	Swartland	Jan-Feb 2018	9 tons/ha

RIEBEEK CELLARS
COLLECTION