

Pieter Cruythoff Brut Rose Sparkling

Riebeek Cellars

South Africa - Western Cape - Coastal Region - Swartland

Bright red berry notes and a hint of spice is balanced by a luxurious texture & an elegant, lingering, dry finish.



Specifications

Appellation	Coastal Region - Swartland
Wine Type	Sparkling
Varietals	94% Chardonnay, 4% Pinot Noir and 2% Shiraz
Age of Vines	Between 11 and 20 years old.
Agricultural Practices	Sustainable
Vinification	The Chardonnay & Pinot Noir grapes are crushed together. To ensure an array of layered fruit flavors and to capture freshness, we use only free run juice from the crushed grapes. The juice is cold fermented with selected Champagne yeast, blend with a touch of 'spicy' Shiraz and then left on the gross lees for 6 months where it undergoes malolactic fermentation and develops the distinct sparkling wine flavors. After the wine is stabilized and filtered it is bottled with CO2 for a Charmat style sparkling wine.
Production	6,000 (9-liter cases)
Pairings	perfect with a variety of dishes including rich chocolate desserts.

Codes, Weights and Measures

UPC	7 84585 03033 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03033 7
Case Weight	23
Cases/Pallet	70
Layers/Pallet	14
ABV	11.50%
SRP	\$ 24.99 USD 750mL Bottle