

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

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| 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

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|----------------------|------------------------------|
| 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 |