



FOUNDED 2012

CAP CLASSIQUE
PIETER FERREIRA

PIETER FERREIRA ROSÉ 2017

Pinot Noir 100%

Alcohol: 11.84%vol

TA: 6.10 g/l

pH: 3.12

RS: 3,6 g/l – Extra Brut

ORIGIN OF GRAPES VINEYARDS & SOILS

Pinot Noir was selected from four diverse geographical sites in the Cape Winelands, namely Elgin (32%), Robertson (30%), Tygerberg (22%) and Stellenbosch 16%). Various soil platforms comprising weathered shale, rich limestone deposits and decomposing granite provide a palette of differing element to the grapes which are the building blocks of this Cap Classique Rosé.

WINEMAKING PHILOSOPHY & WINEMAKER'S COMMENTS

All grapes are hand-selected and hand-picked to ensure premium quality fruit. Prior to whole-bunch pressing bunches were allowed a brief period of enzymatic colour extraction to draw sufficient natural colour before pressing. After whole-bunch pressing and the separating of the cuvée from the taille only the cuvée portion is used. Once allowed to settle the clear juice was fermented in stainless steel, a small portion undergoing fermentation in Clayver pots (ceramic), to ensure extra fruit purity. Following on the first fermentation the different base Pinot Noirs wines were blended before the secondary fermentation commenced in bottle. Here the wine was left on the lees for five years before the sediment was removed by the traditional process of remuage and disgorgement. The bottles were then corked and laid down for a further six months' maturation under cork.

TASTING NOTES

The colour is pale, unshowy yet delicate in its radiant salmon pink hue. Subtle aromas lead to aromatic nuances of elegant raspberry and sour cherry developing into beautiful red fruit aromatics. On the palate the wine has a bright, sherbet-like entry with a touch of beguiling savoury and ends in a bright maritime salinity. There is a lengthy linger of strawberry and raspberry notes that evoke a brilliant brightness complemented by well-structured layers of brioche and an integrated mousse.