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# VAN HUNKS MCC BRUT

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## TASTING NOTES:

This Cap Classique (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit. VanHunks MCC Brut can age for at least 2 years from date of purchase.

## VARIETY:

**30 % PINOT NOIR, 70 % CHARDONNAY**

## VINTAGE:

**N/V (BOTTLED 2019)**

**DISGORGED MARCH 2021**

## AREA OF ORIGIN:

**STELLENBOSCH, SOUTH AFRICA**

## HARVEST DETAILS:

Slightly unripe, healthy grapes are harvested early in the season by hand.

## MEAD TREATMENT:

Whole bunches are deposited directly in the presses (pneumatic) and pressed very gently according to a Champagne pressing programme. Only the cuvee (the best quality juice) is used in the blend. After blending, yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks, producing the magical bubble. This sparkling wine was matured in contact with the lees for about 30 months. After riddling and disgorging a small amount of dosage is added to balance the wine.

## ANALYSIS:

Alcohol: 12.05 vol %

Residual Sugar: 7 g/li

Total Acid: 6.4 g/li

pH: 3.17

