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# VAN HUNKS MCC ROSE BRUT

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## TASTING NOTES:

Joyful, rich pink colour, vivacious cascading bubbles and the full rich flavour of Pinot Noir combined with the elegance of Chardonnay and the uniqueness of Pinotage. This is the Van Hunks MCC Rosé Brut - rich in flavour with a long finish.

## VARIETY:

**35 % PINOT NOIR, 30 % CHARDONNAY  
0 % PINOTAGE, 5 % PINOT MEUNIER**

## 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. The colour is achieved by adding about 2 % of a specially prepared red wine made from Pinot Noir. After blending, yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks producing the magical bubble. The sparkling wine was then 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: 12.25 vol %  
Residual Sugar: 8.7 g/li  
Total Acid: 6.2 g/li  
pH: 3.17