



Vivat crescat floreat

TEDDYHALL

Brut Rosé Méthode Cap Classique

main variety pinotage **analysis** alc: 12.0 | ph: 3.35 | rs: 4.7 | ta: 6.3
type sparkling **producer** Teddy Hall Wines **style** dry **winemaker** Teddy Hall
wine of origin Stellenbosch



tasting notes

As befits a bubbly, this Brut Méthode Cap Classique is full zesty and vibrant, carrying red fruit and yeasty, fresh baked bread flavours on the palate. Given time it will develop additional complexity and depth.

ageing potential

Already boasting a few years of bottle maturation, this sparkling wine will continue to evolve and gain in complexity.

food suggestions

While it's great on its own as an aperitif, it works well with strawberries. It is excellent with white meat and fish, or is equally suitable at the end of a meal in simple solo celebration.

vineyard

The Pinotage vines which provided the fruit for this wine were planted in 1992. The vines are rooted in broken shale soils

harvest

With lively acidity a prerequisite for good sparkling wine, the grapes were picked by hand. The ripeness of the fruit was measured at 19.4° Balling and the acidity was a high 8.1g/l average. At harvest the pH was recorded as 3.0.

cellar

The Pinotage grapes arrived at the winery nice and cool. Vinification entailed a gentle pressing before the juice was inoculated with yeast in order to start the primary fermentation. Five months later, the wine was removed from tank and inoculated again to undergo its second fermentation in bottle. The bottles rested in a temperature-controlled cellar. This process ensured the autolytic 'just-baked' bread character that is so typical of the wine. The final step was expelling the dead yeast cells and topping up the bottles before the final corking.