

WEBERSBURG

2008 BRUT



VINTAGE:

2008

ORIGIN:

Stellenbosch

VARIETY:

55% Chardonnay

39% Pinot Noir

6% Pinot Meunier

SOIL TYPE:

Shale

YIELD:

10-15 ton\ha

HARVEST STATS:

Harvested at \pm 19°B

VINIFICATION:

Grapes are sorted in the vineyard and taken to the cellar. They then undergo whole bunch pressing. The first free-run juice is called the cuvee and this is used for making the Brut.

MATURATION:

Matured on lease for \pm 34 months depending on the degorging date.

ANALYSIS:

Alcohol percent; 11.85%

Residual sugar: 21.1 g/litre

Total Acid 6.6 g/litre

pH 3.35

TASTING NOTE:

A lively expression of delicate richness and freshness with a seductive palate of citrus, fresh apple blossoms with great depth. A sensational taste experience.

