



# Sparkling Wine

## CUVÉE BRUT



**WINE OF ORIGIN:** Western Cape

**ABOUT THE AREA:** South Africa's vineyards are mostly situated in the Western Cape, near to the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

**VARIETALS:** 100% Chenin Blanc

**WINEMAKING:** Chenin Blanc grapes were harvested early at  $\pm 23$  degrees balling for optimum flavour. The grapes were destalked, crushed and pressed. The juice was then fermented until a dry wine was obtained. The wine was transferred to chilled tanks and injected with CO<sub>2</sub> gas to give it its sparkle.

**WINE DESCRIPTION:** This wine has rich fruity tropical fruit aromas characteristic of the Chenin Blanc grapes used. The finish is dry, crisp and refreshing.

**SERVING SUGGESTION:** Serve well chilled, as a welcome drink or as an accompaniment to light meal dishes.

**CELLARING POTENTIAL:** Enjoy immediately.

**WINE ANALYSIS:** Alcohol: 12.0 % v/v  
pH: 3.44  
Total acidity: 5.91 g/l  
Residual sugar: 10.0 g/l



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