



# Sparkling Wine

## CUVÉE BRUT



**WINE OF ORIGIN:** Western Cape

**ABOUT THE AREA:** South Africa's vineyards are mostly situated in the Western Cape near 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 then transferred to chilled tank 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: 12.19 % v/v  
pH: 3.55  
Total acidity: 6.2 g/l  
Residual sugar: 10.0 g/l



[www.kwv.co.za](http://www.kwv.co.za)

CELEBRATING  
100 YEARS IN WINE\*

