

# Brut Zero Méthode Champenoise 2012



- **Traditional Champagne Style.**
- **Classic Varietals, Fermented and Matured in Bottle.**
- **Award Winning Vintage Méthode Champenoise.**

Brut Zero represents the ultimate transparency in premium Méthode Champenoise. With no added sugar, what remains is a sparkling wine in its purest form: natural, crisp and refreshing with many fans amongst the health conscious. This wine can only be made in truly exceptional vintages and follows the traditional champagne practice for premium sparkling wines of leaving the wine for 5 years on its lease in the bottle.

## **Varieties:**

Pinot Noir 77% and Chardonnay 23%, blended at harvest, before pressing and fermentation.

**The Terrior** (The environmental conditions in which grapes are grown and that give the wine its unique flavor and aroma):

The Pinot Noir and Chardonnay grapes for this Méthode Champenoise/Cap Classique were grown on the limestone rich soils in Robertson and Slanghoek respectively. The limestone rich soils (also found throughout Champagne) ensure a low pH and high natural acidity in the young base wine, which is essential for longevity. Yield was between 8-10 ton/ha.

## **Winemaking:**

Produced by Graham Beck at their custom built Méthode Cap Classique cellar in Robertson, both the Pinot Noir and Chardonnay were picked on the same day in the third week of January and were whole-bunch pressed together, with only the highest quality juice (with the least amount of pressure exerted on the grapes) selected for this wine. The juice settled for two days before the clear juice was fermented at a regulated 59 degrees Fahrenheit (15 Celsius).

Secondary fermentation commenced in bottle after about five months and the wine rested in the bottle on the lees for 60 months before disgorgement and further bottle aging. The date of disgorging is printed on the back label.

Technical details: ALC - 12.1% Vol; PH - 3.17; RS – 2.5 g/l; TA - 7.7 g/l.

## **Tasting Notes:**

Golden peach in color, with a vibrant bouquet of cherries, blueberries, almonds and earthy spice. A delicate yet complex palate abounds with red berry, yellow stone fruit and hints of brioche. A great balance and a long finish with a slightly salty finish.

## **Awards:**

- Decanter World Wine Award: 90
- Amorim Cap Classique: Gold and best in class

- Tim Atkin Master of Wine: 93 points
- South African National wine Challenge: Grand Cru National Champion “Best in Class”, Top 100 Status/ Double Platinum Award