

NV  
**Petit Rose**  
*Cap Classique*



*Miss Molly*

**Vinification**

The Petit Rose is a blend of Pinot Noir and Chardonnay. The Pinot Noir component is produced as a Saigné or extended skin contact maceration Cap Classique that is in contact with the skins for at least 5 days. This is a traditional champenoise method used in Champagne. The vision has always been to create a pure version without compromising the quality of the final wine. Each component is vinified separately and only assembled as a blend post harvest. The colour of the wine as determined by the Saigné method is only procured during the initial stages of production and harvest. There are no further colour additions at blending or dosage. In essence, a pure example of what Pinot Noir / Chardonnay Rosé looks like. Matured in bottled for a period of 12 - 18 months sur lees at constant temperature of 13°C.

<b>Origin</b>	Franschhoek
<b>Grape Variety</b>	Pinot Noir / Chardonnay
<b>Bottles produced</b>	20 000
<b>Alcohol</b>	12.5%
<b>Residual sugar</b>	8.5 g/L
<b>Acidity</b>	10.7 g/L
<b>pH</b>	3.2

**Tasting notes**

This Rosé is designed to be fresh, pure and lively. The Pinot Noir lends its beautiful tannin structure to the wine providing long lasting length on the palate, while Chardonnay contributes lovely acidity with citrus chalkyness.

