



PIETER CRUYTHOFF BRUT

Pieter Cruythoff Brut, honours the founder of the Riebeek valley and celebrate his discovery of our valley in 1661. This sparkling Brut is made in a Charmat style from a traditional Champagne blend of Chardonnay & Pinot Noir that offers smooth, luxurious drinking.

VINIFICATION WINEMAKERS'NOTE

The Chardonnay & Pinot Noir grapes are crushed together. To ensure an array of layered fruit flavours and to capture freshness, we use only free run juice from the crushed grapes. The juice is cold fermented with selected Champagne yeast and then left on the gross lees for 6 months where it undergoes malolactic fermentation and develops the distinct sparkling wine flavours. After the wine is stabilized it is bottled with CO2 for a Charmat style sparkling wine.

TASTING NOTE

Crisp, fresh fruit complemented by subtle biscuit flavours on a lingering, dry finish.

TECHNICAL ANALYSIS

ALC: 12% | TA: 6.0 g/l | pH: 3.3 | RS: 10 g/l

VINTAGE	CULTIVAR	WINE OF ORIGIN	HARVEST	YIELD
NV	Chardonnay / Pinot Noir	Swartland	Jan-Feb 2020	10 tons/ha