



W.O. SWARTLAND

PIETER CRUYTHOFF

BRUT

*Introducing new Pieter Cruythoff*

BRUT ROSÉ

*'Luxurious'* SPARKLING WINE



W.O. SWARTLAND

# PIETER CRUYTHOFF

## BRUT

In pursuit of the finest terroir, Lt Pieter Cruythoff discovered our beautiful valley in 1661. We celebrate his discovery with this luxurious sparkling wine that turns every occasion into a celebration.

WINE OF ORIGIN Swartland

VINTAGE Non Vintage

WINEMAKER Jacques Theron

CULTIVAR Chardonnay 96% / Pinot Noir 4%

### 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 is complemented by subtle biscuit flavours on a luxurious palate & an elegant, lingering, dry finish.

### TECHNICAL ANALYSIS

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ALC. | 11.5%

RS | 10 g/l

TA | 6.1 g/l

pH | 3.3

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WINE OF ORIGIN Swartland

VINTAGE Non Vintage

WINEMAKER Jacques Theron

CULTIVAR Chardonnay 94% / Pinot Noir 4% / 2% Shiraz

#### 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, blend with a touch of 'spicy' Shiraz 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

Bright red berry notes and a hint of spice is balanced by a luxurious texture & an elegant, lingering, dry finish.

#### TECHNICAL ANALYSIS

ALC. | 11.5%

RS | 10 g/l

TA | 6.1 g/l

pH | 3.3

*Luxurious'* SPARKLING WINE