



## PAUL RENÉ BRUT

Chardonnay grapes were handpicked in the early morning from our rich limestone soil vineyards. Crate by crate the whole bunches were passed into the press with a very low recovery rate of only 420 litres per ton. Fermentation took place in a stainless steel tank at 14 degrees Celsius. Secondary fermentation occurred in the bottle and the wine spent a minimum of 36 months on the lees after which it was manually riddled and degorged. Total production of 12 500 bottles (750ml).

The result is a bubbly that is pithy and bright with nice intensity to the pear and peach fruit. It has a crystalline citrus quality too, with lemon curd and orange notes. The bright limestone acidity holds this svelte wine taut and fresh with some bready notes on the finish.

### Technical analysis

Vintage: 2017  
Residual sugar: 8.3 g/l  
Total Acid: 6.3 g/l  
pH: 3.13  
Alcohol: 12.04 Vol%

### Awards *(Previous vintage awards received)*

2017 Vintage  
Old Mutual Sowetan Trophy for Best Sparkling Wine  
Platinum - Michelangelo  
Double Gold - SA Sparkling Wine Championship  
Gold - Amorim Cork Cap Classique Challenge  
Gilbert & Gaillard - 91pts