



PAUL RENÉ NECTAR

Designed to entice the lover of sweetness, our Paul René NECTAR will cuddle your heart and tickle your taste buds like never before.

A new addition to the Paul René family, this Cap Classique is built on the successes of its earlier siblings, and is a blend of noble varietals Pinot Noir and Chardonnay. All grapes are picked by hand, whole bunch pressed and aged on the lees for 36 months.

The result is a subtle and sweeter bubble, with flavours of strawberries, rose petals and caramel. Extra time on the lees gives this Nectar complexity and richness with an endless honey finish.

Technical analysis

Vintage: 2017
Residual sugar: 34.8 g/l
Total Acid: 6.5 g/l
pH: 3.1
Alcohol: 11.7 Vol%

Awards

2017 Vintage
Gold - Michelangelo
Gold - SA Sparkling Wine