



PAUL RENÉ BRUT ROSÉ

The grapes for the Paul René MCC Brut Rosé were hand-picked from our vineyard in the Robertson valley. Made from classic bubbly varieties (75% Pinot Noir and 25% Chardonnay). 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 44 months on the lees after which it was manually riddled and degorged. Total production of 12 500 bottles.

The result: A lovely light hue or understated pink, nervy upfront with detailed fine spicy notes and appealing green hints, as well as pepper. The wine has a great balance and sophistication and opens up with expansive strawberry and cherry on the palate ending elegant and alluring.

Technical analysis

Vintage: 2022
Residual sugar: 8 g/l
Total Acid: 6.8 g/l
pH: 3.07
Alcohol: 12.23 Vol%

Awards

International Wine & Spirit Competition (IWSC) – 95 Points

Silver – Investec Trophy Show 2025