

DOMAINE DES DIEUX

ROSE OF SHARON MCC 2010

IN THE VINEYARD

Grapes for this Méthode Cap Classique (MCC) were all sourced from parcels in the Hemel en Aarde ridge. It is here that we grow high-quality Pinot noir used to produce wines of longevity and finesse. Pinot noir is known throughout the world as one of the traditional varietals used to produce the finest and most long-lived sparkling wines, clone 52C, a champagne clone, is grown on the Domaine des Dieux farm and picked for use in our MCC's.

WINEMAKING

We use the saignée method to achieve the colour in our Brut Rosé. Juice is 'bled off' (saignée) from the press when it has extracted the right level of colour. The base wines are then cool-fermented in steel vats to preserve their delicate fruit flavours. A small portion is fermented in new oak barrels to add an extra dimension to the wines. At blending time the base wines for the Rosé are selected for their perfumed fruit profiles. Following the secondary fermentation in bottle, the wines lie in the bottle on their lees for 3 years in the cool of the cellar before disgorgement.

ALC 12%

TA 6.6 g/L

RS 3.2g/L

PH 3.26

ENJOYMENT OF THE WINE

Rose of Sharon is a traditional method bottle fermented sparkling wine made from 80% Pinot Noir and 20% Chardonnay. Rose of Sharon is a celebration of love, and should be opened at every occasion. A berry-basket bouquet! Strawberry, black cherry, raspberry notes jump out of the glass with a hint of mint and rose water in the background. The mousse is fine, and soft, with a rich, generous attack developing beautifully in the mouth into a clean, dry finish. Tantalising balance and generosity of fruit make this a great aperitif and food wine. Serve ice bucket cold.

