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MURATIE

stellenbosch



Lady Alice MCC Rosé 2016

The life and soul of the party.



LADY ALICE'S STORY

As the wife of a senator, Lady Alice Sarah Stanford would rub shoulders with ministers, dine at 'Tuinhuis', host balls, officiate at college sports days – and by all accounts every event she attended turned into a dance party. Hers was the life of the English 'landed gentry', from hunting and shooting to lawn tennis and fancy dress, so life at Muratie was very festive indeed after she bought it in 1909. This Méthode Cap Classique bubbly made from 100% Pinot Noir is a toast to a lady for whom every day was a celebration.

VINEYARD

Produced from Pinot Noir vines with clones 115 & 113 yielding 8 tonnes per hectare

VINIFICATION

Grapes were handpicked at the end of January between 19 and 20°B and whole bunch pressed. Only free run juice was used and settled for one day at 8°C after which it was inoculated and fermented for approximately two weeks at 14 – 16°C. 100% Malolactic fermentation was done in concrete tanks. The MCC consists of 100% Pinot Noir.

WINEMAKER'S COMMENTS

Made from the free-run juice of whole bunch-pressed grapes, with a rose-gold hue and very fine mousse, this wine has bright strawberry, cranberry and naartjie notes lifted by mouth-watering acidity and offset by a shortbread richness and creamy mouthfeel. Rose-garden aromas introduce this elegant bubbly; floral perfume and baking spice linger after each sip.

ANALYSIS

Alcohol	12.47 %
Residual Sugar	8.6 g/l
Total acid	7.4 g/l
pH	3.19

