

BY OFFICIAL GRANT OF
SIMON VAN DER STEL



GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

s t e l l e n b o s c h



Lady Alice MCC Rosé 2017

The life and soul of the party.

LADY ALICE'S STORY

A limited edition Méthode Cap Classique, made in celebration of 340 years, a tribute to our heritage, legacy and the beauty of time. A toast born from centuries of winemaking, this 2017 vintage was intentionally bottle-aged for 7 years, to be released in our birthday year. This wine sparkles with the spirit of Muratie, celebrating the joy of every poured glass.

VINEYARD

At Muratie we implement various vineyard practices during and after the growing season to ensure optimal growth and yield. Practices include green pruning, winter months. The Pinot Noir grapes (clones 115 & 113; 10 tonnes yield) are harvested by hand, giving us a better understanding of the quality of the harvest and ensuring only the best bunches are used.

VINIFICATION

The Pinot Noir grapes were handpicked at the end of January between 19-20 °B, then whole bunch pressed. The juice was left to settle for one day at 8 °C after which it was inoculated and fermented for two weeks at 14-16 °C. Malolactic fermentation was completed in concrete tanks to soften the taste & texture of the wine and to add to its complexity. The wine was bottled for secondary fermentation and aged approximately three years before disgorgement.

WINEMAKER'S COMMENTS

Made from the free-run juice of whole bunch-pressed grapes, with a rose-gold hue and very fine mousse. With patience, time developed toasted almonds and brioche bouquet. Subtle hints of baked apple, lemon and beeswax coat the mid-palate. Then a creamy, rich mouthfeel with delicate mousse to finish. Floral perfume and baking spice linger after each sip.

ANALYSIS

Alcohol	12.51 %
Residual Sugar	9.6 g/l
Total acid	7.5 g/l
pH	3.41

