



*Rebels
of the
Vine*



Wine:	Black Elephant Vintners Brut MCC							
Wine of Origin:	100% Franschoek Valley							
Bottling date:	November 2016							
Production:	5 200 x 750ml							
Technical Analysis:	Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
	11.81%vol.	14.4g/l	3.07	7.1g/l	0.25g/l	15mg/l	50mg/l	8.70g/l

The fruit for our Chardonnay/ Pinot Noir Brut MCC was selected from a 2 vineyards in the Franschoek Valley. Each site contributes a different flavour profile to the final blend as it grows in diverse soil types and slopes.

Harvest dates:

End of January to first week of February 2014

Winemaking:

Our Chardonnay Pinot Noir Brut MCC is made from 2 vineyards growing in the Franschoek valley. The blend comprises 75% Chardonnay and 25% Pinot Noir. The Chardonnay and Pinot Noir grapes are harvested on the same day and chilled overnight in our cold room. All our fruit is handpicked in the early morning and handled reductively to preserve the integrity of the fruit. A light whole bunch pressing according to the traditional champagne method is followed by 2 days of cold settling to clarify the juice. A maximum of 500L/ton is recovered at this stage. The juice is inoculated with selected Champagne yeast to enhance freshness and elegance in the basewine. Fermentation lasts for 14 days at 15°C. 12 Months of full lees contact is allowed post fermentation to add richness and texture to the wine. After 12 months in tank the basewine is stabilized and bottled for second fermentation under crown cap. This wine spent 16 months in bottle before disgorging.

Maturation:

12 months on its primary lees prebottling. 16 months under crown cap.

Tasting note:

A classic blend of Chardonnay (75%) contributing fruit and elegance and Pinot Noir (25%) for complexity and length of flavour. Light yeasty aromas and tones of citrus, fresh picked red apples with a rich creamy complexity and cherries on the palate. The exceptionally fine mousse contributes freshness and finesse.

CHEERS!