



**Wine:** Black Elephant Vintners Brut MCC NV

**Wine of Origin:** 100% Franschhoek Valley

**Disgorging date:** April 2022

**Production:** 25000 x 750ml

**Technical Analysis:**

Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
11.71%vol.	14.8g/l	3.01	7.15g/l	0.31g/l	18mg/l	55mg/l	8.4g/l

**Source of Grapes:**

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

**Winemaking:**

Our Chardonnay Pinot Noir Brut MCC is made from various vineyards growing in the Franschhoek 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 2days 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 base wine. Fermentation lasts for 14days at 15°C. 12 months of full lees contact is allowed post fermentation to add richness and texture to the wine. After 12months in the tank, the base wine is stabilized and bottled for second fermentation under a crown cap. This wine spent 27months in the bottle before disgorging.

**Maturation:**

12 months on its primary lees pre-bottling. 27 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, freshly picked red apples with rich creamy complexity and cherries on the palate. The exceptionally fine mousse contributes freshness and finesse.

CHEERS!