



### **2017 Vintage Brut**

Pale straw in colour with a hint of gold, and a fine fentle mousse. On the nose dry clean fresh succulant fruit- prickly pear and green figs. The vibrant acidity leads to great expectoration. The wine is dry, with an attractive depth on the mid palate. Initially quite minerally, then warm fruits offer up loads of flavour that bursts with a layered complexity. The fruit and acid dance is perfect and seamless.

A great food pairer, finishing dry with length, leaving the palate wanting more.

Pinot Noir 47% | Meunier 28% | Chardonnay 25%

Alc: 12.5% | RS6.1g/l | TA10.1g/l | Fso2 3mg/l | Tso2 45 mg/l | PH 2.99