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# MURATIE

stellenbosch



## Lady Alice MCC Rosé 2017

*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

At Muratie we implement various vineyard practices during and after the growing season to ensure optimal growth and yield. Practices include green pruning, fertilisation after the growing season and the growing of cover crops during the 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 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. The rose-gold hue compliments every occasion, celebratory or otherwise. Rose-garden aromas introduce this elegant bubbly; 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

