

Infiniti

INFINITI MCC 2014

<i>Winemaker:</i>	<i>Bernard Claassen and Abraham de Villiers</i>
<i>Viticulturist:</i>	Francois de Villiers
<i>Cultivar:</i>	56% Chardonnay, 44% Pinot Noir,
<i>Appellation:</i>	Western Cape
<i>Website:</i>	www.stellenboschvineyards.co.za
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Background

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

The vineyards

All of these vines are grafted on R99 and trellised on a 5-wire hedge-system on South Eastern slopes. The average age of these vines are 4-10 years, with an average yield of 7 tons per hectare. Weather during the ripening season was sunny and dry, and the grapes were harvested in February.

Winemaking

Grapes are handpicked in small bins and whole bunch pressed in gentle action pneumatic presses. The juice is fractioned in a cuvée and a first pressing. After one to two days settling, the juice is fermented at about 15 – 16° Celsius.

Winemaker's comments

The Infiniti MCC Brut 2014 has a jewel-like in clarity with a straw-coloured undertone, this sophisticated Cap Classique excites with a symphony of energetic, yet elegant bubbles, and notes of white peach and red berries.

The flavour of freshly baked bread comforts the palate,

while the fine balance between the fruit and acidity displays beautiful finesse and elegance. is elegant, crisp and beautifully rounded with classic richness and finesse in its finish.

Maturation potential:

The Infiniti MCC has reached optimum maturity and can be enjoyed now. Careful cellaring will develop more complexity and depth of flavour.

Food pairing

As an aperitif the Infiniti MCC will add sparkle to any celebration. Delicious with fresh oysters or paté.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	12.37% by volume
<i>Residual sugar:</i>	6.5 g/l
<i>Total acidity:</i>	6.3 g/l
<i>pH:</i>	3.32

