

MIJMERE 2022

METHOD CHARMAT



A fresh and fruity nose with harmonious notes of pear, golden apple, acacia flowers and tropical fruit on the palet. A light straw yellow colour with a fine and persistent perlage. A perfect match to bring a note of freshness to meals.

Origin: Breedekloof, South Africa

Cultivar: 90% Chenin blanc, 10% Chardonnay

Terroir:

Soil: Sandstone

Viticulture:

Elevation: 200m above sea level

Yield: 21 Tons / Ha

Trellis System: 2 Wire Perold

Age of Vines: 7 years

Irrigation: Drip

Analysis:

Alcohol: 11.18%

Sugar: 12.6g/l

Acid: 6.5g/l

pH: 3.30

Oenology:

1st fermentation goal is to finish as quick as possible with very little primary aromas. The base wine was fermented in pressured Stainless-Steel tanks during the 2nd fermentation and were left on the lees for 12 weeks to ensure good integration of the bubbles and to promote formation of secondary aromas.

Harvest Type: Machine harvested at 18°B

Crushing: Destemmed and Crushed, Clarification via flotation.

Fermentation: @ 15°C with TOP15 strain

Tanks: Fermentation in Stainless Steel tanks, 2nd Fermentation in pressurized tanks