



P A S C A L / S C H I L D T

Winery:	Saltare
Wine:	Saltare MCC Brut Reserve
Vintage:	Non Vintage
Appellation:	Western Cape
Winemaker/Winegrower:	Carla Pauw
Harvest Notes:	Selective harvesting by hand early in the morning on 6 January 2012 (Pinot Noir) and 20 January 2012 (Chardonnay) in small crates with a grape sugar level of 19 degrees balling. Chardonnay from Wakkerstroom area outside Robertson, on the southern bank of the Breede River, rich in limestone content. Pinot Noir from Somerset West area, Stellenbosch region, on ocean-facing granite slopes that benefit from the cooling effect of the sea. Both vineyards are trellised and farmed with biologically sensitive practices.
Cellar Notes:	Grapes chilled overnight at 2 degrees Celsius. Delicate whole bunch pressing. Only the cuvée juice used. Settled overnight at 10°C. Fermented with EC1118 yeast at 15°C and left on the primary lees for six months. Blended with reserved base wine from previous vintages for continuity of character. After bottling the wine spent 36 months on the lees before disgorging (date of disgorgement: 23 June 2015). No dosage was added.
Tasting Notes:	The wine has almonds, quince, orange peel and camomile flower aromas on the nose. There is creamed honey on the palate followed by layers of brioche, lemon thyme and yellow apple. It has a fine, delicate mousse with a long, complex, creamy finish.
Aging & Drinking Suggestions:	Enjoy within 3 years after disgorgement. Serve with lunch or dinner. Pairs great with lemon and herb pork neck and aubergine moussaka.
Technical Notes:	
Soil	Granite soils with high limestone content
Acidity	5.9g/L
pH	3
Residual Sugars	1.5g/L
ABV	12.00%
Barrel Maturation	15.00%
Production (bottles)	2000