



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

Winery:	Saltare
Wine:	Saltare MCC Brut Nature
Vintage:	Non Vintage
Appellation:	Western Cape
Winemaker/Winegrower:	Carla Pauw
Harvest Notes:	Selective harvesting by hand early in the morning on 16 January 2013 (Pinot Noir) and 28 January 2013 (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 24 months on the lees before disgorging (date of disgorgement: 23 June 2015). No dosage was added.
Tasting Notes:	Aromas of cumquat, limestone and rose petals open the bouquet of the wine, accompanied by hazelnuts, almonds and biscuity notes. The palate shows delicate flavours of honey-cake, lime, strawberry and fresh white peach. A fine mousse leaves a lively finish
Aging & Drinking Suggestions:	This is a zero dosage wine – no sugar nor sulphur was added during dosage. Enjoy within a year from disgorging. Serve it as an aperitif, pairs wonderfully with oysters, salmon, strawberries
Technical Notes:	
Soil	Granite soils with high limestone content
Acidity	6.5g/L
pH	3
Residual Sugars	3.2g/L
ABV	12.00%
Barrel Maturation	15.00%
Production (bottles)	7000