

Annabelle

CUVÉE BLANCHE

Sparkling Wine

SINCE 1918

Vintage: Non-vintage
Grape varieties: Muscat d'Alexandrie & Chenin Blanc

In the vineyard:

The grapes used to make this lively sparkling wine are sourced from specially selected vineyards in the Bredekloof region of the Cape winelands. These vineyards are located on sites that enjoy an ideal Mediterranean climate conducive to producing expressive fruit with pure, sun-ripe flavours. Grapes are only picked at optimum ripeness to ensure fruitiness, balance and elegance.

Serving suggestion:

This wine is best enjoyed in its vibrant youth, well chilled. Delicious on its own or paired with crunchy salads, spicy chicken, sweet cheeses like mascarpone and fruity desserts.

www.annabellesparkling.com



In the cellar:

The Muscat d'Alexandrie grapes are left on the skins for a few hours to enhance flavour extraction whereas the Chenin Blanc undergoes no skin contact for overall elegance and freshness. Only selected yeast is used for the cold fermentation process to develop crisp and fruity flavours. After fermentation these two wines are blended, filtered and bottled for your enjoyment.

In the glass:

This effortlessly drinkable semi-sweet bubbly has floral Muscat flavours on the nose as well as exotic tropical notes. Luscious litchi, peach and pineapple flavours linger onto the palate and through to the refreshing, crisp finish.

Alcohol: 7.44 % v/v

pH: 3.17

Total acidity: 6.08 g/L

Residual sugar: 73.28 g/L

Love, *A*