



# FAT BARREL

WINE COMPANY



<b>Wine &amp; Vintage:</b>	<b><u>Sparkling Herminoir 2015</u></b>
<b>Origin:</b>	Western Cape (Paarl, Wellington – Bovlei area)
<b>Label:</b>	RCL Sparkling
<b>Farm Location:</b>	Wellington, Western Cape, South Africa
<b>Altitude / Distance from sea:</b>	150m above sea level / ± 75km (± 121 miles)
<b>Soil &amp; Rootstock:</b>	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
<b>Vine age   Trellising   Pruning:</b>	11 – 17 years   5&6 Wire   Traditional
<b>Winemaker:</b>	Theunis van Zyl & Bob Lynde
<b>Grape varieties:</b>	85% Pinotage (HERMINOIR) 15% Hanepoot (Muscat d'Alexandrie)
<b>Style of wine :</b>	Off-dry Red Sparkling
<b>Date Harvested:</b>	February 2015
<b>Date Wine was bottled:</b>	October 2016
<b>Vinification:</b>	Optimum Pinotage grapes are de-stemmed & cooled to 10°C {50°.F} After 2 days' skin contact at this temperature the grapes are left to warm up to 16°C {61°F} & yeast is inoculated. The wine ferments at 25°C {77°F} over 10 days, pumped-over regularly & then racked from the skins. This is followed by 6 months' maturation in 100% American medium-toast oak barrels. Just prior to bottling the wine is blended with the Muscat d'Alexandrie concentrate, which did not undergo fermentation. This adds the natural sweetness which is slightly subdued by the addition of CO <sub>2</sub> for the fine bubbles.
<b>Winemaker`s notes:</b>	Hanepoot (also known as Muscat d'Alexandrie) adds just the right "something special" to the dried red berry fruit of the Herminoir (Pinotage). Soft balanced tannins and Herminoir fruit are complemented by the natural sweetness of the Hanepoot. All the aromas and flavours are brought forward by the addition of just the right amount of bubbles.
<b>Wine Analysis:</b>	Alcohol 13,50 % : Residual sugar 27,80g/l : Total Acidity 5,10g/l : pH 3.51
<b>Food pairing:</b>	This is definitely an any-occasion beverage, with or without your favourite snack or meal, but it really livens up and complements various cheeses & canapes. Bubbles for your baby. Bubbles to bring in the best of times. Bubbles for breakfast.