



CHATEAU DEL REI

SPARKLING WINE

CHATEAU DEL REI NATURAL SWEET WHITE PERLÉ



Tasting Notes

Made from Chenin Blanc and Muscat grapes, with aromas of peach, mango and litchi, backed by musky undertones. Good balance between sugar and acidity, with a refreshing finish.

Analysis

Alc: 6.9 vol% RS: 76.3 g/l pH: 3.28 TA: 7.10 g/l

Vineyard

The grapes for this wine are from selected vineyards planted in alluvial and Karoo soils on the banks of the Olifants River with the cooler sites near Koekenaap and the warmer sites further inland near Lutzville. The climate is ideal for the creation of fruit driven wines with freshness and elegance.

Harvest & Cellar Treatment

The grapes were harvested and fermented separately. Only the first purist low tannin free run juice is used. After fermentation the different components are combined to create a perfect blend. Alleviated by the zesty bubble, the CO2 levels are raised to achieve a perfect balance of sugar, fruit and a fresh lingering acidity.

Serving

Serve chilled and enjoy on its own, with soft cheese or with sweet mild curries.

INSTANT CELEBRATION