



Wilhelmina MCC

100%

Grenache

Winemaking

Grenache noir grapes were picked at 19 Brix of sugar in lug boxes during the early morning and chilled down to 2 Celsius before going to the cellar. The berries are then pressed as whole bunches and only 500l/ton is used for making Wilhelmina MCC. The juice is cold settled and racked off to stainless fermentation tanks. The juice is then inoculated with a champagne selected yeast strain and fermented under controlled conditions at 13°C. The wine is stabilized before adding the dosage, and then bottled for the second fermentation to create tiny magical bubbles. The bottles are matured on the lees in controlled conditions for at least 24 months before disgorgement took place to remove the yeast. Tirage follows this process and then labelling.

Tasting Profile

This unique and special Cap Classique Brut rosé was carefully crafted and displays an abundance of succulent strawberry and red fruit and enticing complexity gained during the time it spent on the lees.



Food Pairing

The best dishes to pair it with are summer salads, like a strawberry salad with balsamic vinaigrette and especially seafood dishes like oysters, sushi, prawns and west coast rock lobster. It is the perfect wine for a hot summer's day.



Sipping Stories

Piekenierskloof Grenache Rosé is vinified from mature vineyards growing on the Piekenierskloof plateau. Harvest took place during March 2021.

Wilhelmina, our 'courageous protector', was the driving force behind Johan Abraham van Zyl's conquering of the wild Piekenierskloof in the early 1900s. Apart from inspiring him to accept the challenge, she was his companion and support as he cultivated this captivating land. We honour her brave spirit as matriarch of our pikeman lineup with this very rare and special Grenache Noir Méthode Cap Classique that displays layers of red fruit and enticing complexity gained during the time it spent on lees.



10 - 12
Serving Temp



3 - 5
Cellar Life



12.15
%ALC Vol %



Piekenierskloof



pH: 3.07
Total Acid: 6.9 g/l
Residual sugar: 7.8 g/l