

-Est. 2005-

STONEBOAT

VINEYARDS

Bubble Boat Brut

Winemaking Notes:

Grapes were all handpicked from several local growers. Each component was vinified separately in stainless steel and left on light lees for 2 months before being blended together in the spring. The wine was then transferred to our Charmat tank to undergo a second fermentation, which gives the wine its' effervescence.

Tasting Notes:

A nose of refreshing stone fruit, bursting with pineapple and mango aromas. On the palate an effervescence exudes of ruby grapefruit and delicate floral notes.

Harvest Notes:

Cases produced: 1066

Vineyards: Miller Road, Orchard Grove, Chicane

Fermentation: Stainless steel & Charmant Tank

Varietals: 42% Riesling, 25% Pinot Blanc, 13%

Gewurztraminer, 9% Roussanne, 3%

Schonberger, 5% Pinotage & 3% Viognier

Chemistry:

Alc: 11.8 %

TA: 7.05 g/L

pH: 3.31

RS: 11.5 g/L

