

Black Oystercatcher

Cape Agulhas



Blend
100% Merlot

Analysis
Alc: 12%
R.S: 8.3
pH: 3.26
TA: 5.2

Closure
Cork

Winemaker
Dirk Human

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Méthode Cap Classique Brut Rosé 2017

Certified as wine of origin Elim

Tasting Note

The MCC offers aromatic intensity with notes of freshly-baked brioche on the nose, suffused with hints of mandarin marmalade in the background. The palate has an assertive, yet elegant, mousse with a lingering crisp finish.

Winemaking

This bottle-fermented bubbly, Méthode Cap Classique, made from 100% Merlot, is unfiltered and bottled by hand.

Enjoy with

Brioche, marmalade, oysters, sushi - or simply the colourful Cape Agulhas sunset.



Moddervlei Farm, Elim
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