



Tanzanite Brut Method Cap Classique

South Africa - Western Cape - Breede River Valley - Robertson

ABOUT TANZANITE WINES

Tanzanite Winery was founded in 2003 by Melanie van der Merwe. The winery's name is inspired by Melanie's birthstone - the rare, beautiful and highly sought-after Tanzanite - and symbolizes her passion for creating unique sparkling wines in the time-honored way.

Melanie runs Tanzanite Winery with help from her husband, Wentzel, and daughters Maré and Hané. As they do not own vineyards, Melanie buys grapes from Robertson, a tradition she's been following for 15 years. Robertson is the only area in the Western Cape with chalky soils - a crucial component to MCC production. The base wine made from these chalky soils shows long ageing potential and specific flavors crucial for the Tanzanite style.

ABOUT THE WINE

Fruity, flinty, nutty, honey and creamy notes, along with beautiful brioche tones, come through on the nose. The Pinot Noir gives the wine good backbone, structure and longevity, while the Chardonnay provides the 'flintiness' which develops into creamy, elegant notes with aging. Dry, lingering and well-structured.

RATINGS

GOLD - SA Women's Wine & Spirit Awards 2020

GOLD - SA Sparkling Championships 2020

92 PTS - Gilbert & Gaillard International Challenge 2020

90 PTS - Wine Advocate



Appellation	Breede River Valley - Robertson
Varietal(s)	80% Chardonnay and 20% Pinot Noir
Vinification	Grapes are harvested in whole bunches by hand & pressed through a soft pressing cycle. The must undergoes its first fermentation at controlled temperature. After fermentation each wine is tasted and blended. Then the wines are stabilized, inoculated with yeast, and bottled. Secondary fermentation in temperature-controlled cellars – the so called “prise de mousse”. The yeast converts the sugar to carbon dioxide and alcohol, creating effervescence. Aging on the lees is crucial to making a good Cap Classique. After riddling and disgorgement, the sugar is adjusted by adding dosage according to the wine's taste. The wine is aged a few more months.
Food Pairings	Enjoy as an aperitif or with fresh seafood, oysters, smoked venison Carpaccio, creamy chicken, apple crumble and even Cape Malay curry.
Size	6/750ml
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