



Tanzanite Brut Rose 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

A sumptuous and luminous pink appearance is followed by a delicacy of red fruit aromas. The nose is generous and elegant. Fresh attack followed by a harmonious sensation on the palate. Perfectly balanced, combining elegance and flair.

RATINGS

GOLD - SA Women's Wine & Spirit Awards 2020

DOUBLE GOLD - SA Sparkling Championships 2020

90 PTS - Gilbert & Gaillard International Challenge 2020

90 PTS - International Wine Review

Appellation	Breede River Valley - Robertson
Varietal(s)	60% Pinot Noir and 40% Chardonnay
Vinification	Grapes are handpicked and whole bunch pressed. Yields are around 450-480 liters per ton of grapes. Juice was inoculated with Prise de Mousse yeast for primary fermentation at cool temperatures for 8-10 days, then followed by malolactic fermentation on all base wines. Secondary fermentation took place in the bottle and wines were left on the lees and tasted every few months to monitor the ageing on the lees. Minimum time spent on the lees 24 months.
Food Pairings	Roasted white meat, game, tapas, ham and smoked salmon.
Size	6/750ml
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