



STELLENBOSCH HILLS

Distinction through diversity

Sense of Place Anna Christina MCC 2020

Blend: 100% Chardonnay

Colour: Light straw colour

Tasting Notes

Enticingly elegant, the wine shows aromas of fresh Granny Smith apples and citrus blossoms with a nutty yeastiness on the nose. Crisp acidity tingles the well-balanced palate while a delicate mousse delivers a satisfying, mouth-filling explosion of bubbles with every sip.

The Harvest

The grapes were handpicked at 19 brix to ensure that the best qualities of the fruit are represented in the base wine.

In the Cellar

The whole bunches are gently pressed in pneumatic presses to collect the purest cuvee as base wine. After primary fermentation the wine goes through malolactic fermentation to give richness to the wine. Once this is complete, it is then inoculated for a second fermentation in bottle under crown cap. After 15 months on the lees the bottles are then riddled and disgorged with the wine's final dosage.

This wine pairs beautifully with fresh oysters or pate and if all else fails, on its own as your companion.

Only 3000 bottles produced.

Ageing potential: The 2020 has all the attributes to gain in richness and complexity for 4 to 6 years.

Technical analysis:

Alcohol	11.5% Vol
pH	3.53
Residual sugar	3.5 g/l
Acidity	6.0 g/l
Wine of origin	Stellenbosch

