



VONDELING

RURALE BLANC DE NOIR 2015

(100% Pinotage)

VINEYARDS

Vondeling Rurale Blanc de Noir 2015 is made from whole-bunch pressed, organic (uncertified) Pinotage grapes.

VINIFICATION

Natural fermentation begins in a stainless-steel tank and when only a small, but critical amount of sugar remains, the fermenting wine is bottled and capped. Bottling must take place at the precise moment when there is enough remaining sugar to create a healthy, vibrant mousse, but not so much as to cause the bottles to explode. This single, continuous fermentation, using fruit which is approximately three weeks riper than the base wine used to make *Méthode Cap Classique*, is what makes *Méthode Ancestrale* unique. The wine is matured on its lees for 28 months before being disgorged. Autolysis of the yeast cells creates further richness and adds palate weight and creaminess in the wine. After being hand riddled over a one-month period, it is disgorged and topped using our flagship wooded white blend Babiana from the 2013 vintage, as an alternative to liqueur d'expédition

The name Rurale is the original name for what was later recognized by the French A.O.C as *Méthode Ancestrale*. We love the implication that this is an uncomplicated, yet pure expression of both the grape and its origins. Rurale is the first *Méthode Ancestrale* in SA to be certified by SAWIS and Vondeling was instrumental in drafting its technical description in order for this new category to be recognised. It is a highly labour-intensive way to produce sparkling wine, and for this reason, only 1200 bottles were produced. All grapes are grown and vinified at Vondeling.

TASTING NOTES & CELLARING & FOOD PAIRING

The wine is crisp but not acidic, full but not sweet, complex but not coarse. It has a subtle blush of salmon pink and a persistent mousse. The nose is immediately inviting and flirtatious with an enchanting red berry bouquet, underpinned by subtle floral notes and a hint of sweet spice. The wine spent almost three years on the lees, which lends the wine palate weight and complexity. The bubbles are smooth, polished and supremely well integrated. The wine may therefore be paired with an array of more fragrant dishes and lends itself to the early evening.

Cellaring of this wine will unlock more of the wines potential for the next 5 years.



Analysis

pH	3.22
Total Acidity	7.8 g/l
Residual Sugar	5.7 g/l
Alcohol	11.8 %

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