



DAINTY BESS

Méthode Cap Classique

DAINTY BESS PINOT NOIR 2015
Méthode Cap Classique

Dainty Bess originally started in 2009 when my parents, Naas and Jenny Ferreira, made sparkling wine from a small vineyard planted at Klein Optenhorst, their unforgettably beautiful garden in Wellington. After 29 years, they decided to sell the Klein Optenhorst to begin a new gardening venture in Montagu. I resolved to continue producing the wine as it holds many memories of special occasions at our family home, the name now changed to Dainty Bess, after one of my mother's favourite roses.

VARIETY: 100 % Pinot Noir

VINTAGE: 2015

AREA OF ORIGIN: Western Cape

VINEYARDS:

Klein Optenhorst, Wellington

0.5 ha planted in 1990 on decomposed granite with underlying clay soils.

The vines are planted 1.2m apart and as such, is farmed without the use of tractors or other heavy machinery.

Clones; PN113 & PN117

Total Yield: 2.414h

Harvest Date: 9 January 2015

Shannon Vineyards, Elgin

'Cottage Block' planted in 2001 (13 years old)

Clones; PN113, 114, 115 & 777

'Block 15' planted in 2005 (9 years old)

Clone; PN115

Harvest Date: 23 January 2015

CELLAR TREATMENT:

The two vineyards are harvested in the early hours of the morning and transported to the Graham Beck cellar in Robertson. Whole bunch pressing ensures fractional recovery. After settling of juice the Pinot Noir is fermented in a stainless steel tank at 14 to 15° C. The wine is kept in contact with its primary lees for 22 weeks before being stabilized and bottled for secondary fermentation. The wine was left for 34 months on its secondary lees before disgorgement.

A total of 3147 bottles were produced.

Date of bottling: 14 August 2015

Date of disgorgement: 05 June 2018

TASTING NOTES:

Pink with a rose gold tinge in colour. The nose shows cherry, raspberry, Turkish delight, rose petal and some earthy complexity. The palate shows vibrant primary fruit, with fine mousse and a dry fresh finish.

ANALYSIS:

Alc	RS	pH	TA
11.87	3	3.29	5



TRADE PRICE:

R165 ex vat per bottle

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