



Andy Mitchell 2011 MCC

Vintage: 2011

Varietals: Pinot Noir 50% Chardonnay 50%

General: The Chardonnay grapes were bought from JP Colmant, in Franschoek on 31 January 2011 and the Pinot Noir grapes were from Anna-Maree Mosterd in Paarl on 31/01/2011. I had a broken leg, and borrowed my Father's automatic Audi with a rented 4 metre flat-bed trailer, to drive the grapes to our cellar in Greyton! My Father made a raised platform next to each tank so that I could carry on working during harvest (I couldn't climb ladders to reach the tanks). All three of us hand sorted the grapes and whole bunch pressed them, using our trusty bag press. This is very much a family made MCC and we are proud of our very first release.

Vinification: Both grapes were harvested on the same day. The Chardonnay from JP Colmant was picked at 18.8 balling. The Pinot Noir from Anna-Maree Mosterd was picked at 19.1 balling. The grapes were whole bunch pressed, using a bag press that fits inside the tank, and blown up with a compressor. Once the juice was pressed, settled and clarified we added Champagne yeast and allowed both wines to ferment cold at 13 deg C. Once fermented, the wines were left on their lees for 12 months, before I drove each tank to Graham Beck in Robertson, where it was bottled. We packed the bottles into apple crates. I waited for the icy winter before driving the apple bins in my truck to our temperature controlled storage at Koelenhof in Stellenbosch. The bottled MCC was stored there for another 3 years before we started the riddling and disgorging process. We disgorge in batches of 20 cases at a time. This has taken two years to complete. David Van Niekerk at High Constantia has helped me with this, due to a profound lack of cellar space in our single car garage!

Description:

The MCC has an intense aroma of yeasty Brioche; buttery Croissant and crisp granny smith apples. It has a delicate swirling bead and a generous mousse. The palate follows through with decadent buttery pastry, crisp pears and apples with a hint of lime. It is well balanced and dry with a good acidity.

Wine Analysis:

	<u>Chardonnay:</u>	<u>Pinot Noir:</u>
<i>Alcohol -</i>	11%	11.8%
<i>Residual Sugar -</i>	1.4g	1.69g
<i>PH -</i>	3.29	3.18
<i>TA -</i>	8.05	7.38