

SINCE



1941

MONTAGU

WINERY

Lady Mary Montagu Chenin Blanc Brut

This elegant Chenin Blanc Brut captures the crisp, vibrant spirit of a classic sparkling white wine. Brimming with lively tropical fruit aromas on the nose, it unfolds gracefully on the palate with a refreshing, clean structure.

Its fine sparkle beautifully carries the fruit notes through to a long, lingering aftertaste.



VARIETAL	100% Chenin blanc
ORIGIN	Montagu
SOIL TYPES	Karoo slate, shale & lime rich soils
CLIMATE	Semi-arid, mediterranean climate
AGE OF VINES	1998 & 2011
VINEYARD AREA	2.73 ha
YIELD PER HECTARE	15 ton/ha
TRELLISED	5-stranded double length Perold
IRRIGATION	Drip
HARVEST DATES	16 February
VINIFICATION	

Grapes are harvested mechanically in the cool, early morning hours at 20.5°B to capture optimal acidity and freshness. A slow, natural fermentation takes place over three weeks in stainless steel tanks at a controlled 13.5°C to enhance the vibrant tropical fruit profile. Post-fermentation, the wine undergoes extended lees contact for two months, building a refined complexity and texture before receiving its sparkle.

AGEING	1-3 years
TECHNICAL ANALYSIS	
Alcohol	12.50
pH	3.46
Residual Sugar	1.90
Volatile Acidity	0.35
Total Acidity	5.90
FSO2	41
TSO2	148

SERVING SUGGESTION

Serve ice-cold in a fluted glass to preserve its crisp effervescence. This elegant sparkling wine is the perfect welcome drink or sundowner, pairing effortlessly with fresh oysters, light seafood starters, cream-cheese crostini, or a crisp summer pear and feta salad.

Unlocking Excellence