



BOSMAN
Family Vineyards

LOOSE CANNON MCC

“We all know one. A Loose Cannon. A person who behaves in an uncontrolled or unexpected manner and cannot be confined. And when a challenge in life is conquered, no cork should be too difficult to pop. Pioneer, discover and celebrate”

ORIGIN	Walkerbay, South Africa								
NON VINTAGE	(This volume from 2014, bottled for second fermentation in June 2014, Disgorged November 2015)								
VINEYARDS	The base wine for this MCC was made from a field blend of Chardonnay 74.5%, Pinot Noir 25% and Pinot Meunier 0.5%								
WINEMAKING	Pressed at a low sugar level to be able to go through a second bottle fermentation. The base wine spent 6 months in tank and 18 months on its second fermentation lees in bottle. The wine was disgorged and finished off without the addition of residual sugar, to give rise to the final product.								
DOSAGE	ZERO								
DISGORMENET DATE	2 November 2015								
ANALYSIS	<table> <tr> <td>Alc</td> <td>12.5%</td> </tr> <tr> <td>R/Sugar</td> <td>1.5 g/l</td> </tr> <tr> <td>TA</td> <td>5.2 g/l</td> </tr> <tr> <td>pH</td> <td>3.29</td> </tr> </table>	Alc	12.5%	R/Sugar	1.5 g/l	TA	5.2 g/l	pH	3.29
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COLOUR	Beautiful pale autumn hue.								
NOSE	Red apple, white peach, and a touch of berry.								
PALATE	Tantalizing mousse releases a vibrant mix of fruit flavours which ends with a clean, integrated aftertaste. Would be classified as Extra Brut in terms of sweetness.								
FOOD	A fantastic aperitif and celebration tittle but also a multi-faceted food wine which complements a range of dishes from salads to pastas, smoked salmon and sushi.								
AGEING	To be enjoyed after release and for 5-7 years thereafter.								

