



METHODE CAP CLASSIQUE NON VINTAGE BRUT

Wine of Origin:

Western Cape

Viticulture:

The average cold night and day temperatures increased the fruit acidity and grape quality of the Chardonnay. The Chardonnay was planted in limestone rich soils of Robertson. This ensured beautiful fruit expression. On the Pinot Noir the cold October and November weather led to smaller berry sizes, loose bunches and a better fruit concentration. The Pinot Noir was planted on cooler sites in the False Bay area, which contributed to the fresh acidity. With careful canopy management it was ensured that only the best bunches was left to ripen and produce this wine.

Vinification:

We used the traditional grape varieties, Chardonnay 60% and Pinot Noir 40%, that were hand picked in the cool of the early morning. Pressing whole bunch, only the free run juice were used and separate parcels of each of the varieties were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 10 months on the lees in the bottle. After r muage (turning of the bottles) the Non-Vintage Brut was disgorged and in line a dosage was added to residual level of 8.4g/l.

Winemakers Tasting Notes:

A traditional MCC, showing elegance and complexity with a long finish. Aromas of strawberry and blackberry fruit flavours complemented by classic biscuit bouquet richness. A lively fine mousse transforms this wine into an unforgettable sparkling sensation.