



## CAPE NECTAR CAP CLASSIQUE ROSÉ NV

**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 were left to ripen and produce this wine.

**Vinification:**

We used the traditional grape varieties, Chardonnay 40% and Pinot Noir 60%, that were handpicked in the cool of the early morning. Pressing whole bunch, only the free run juice was used and separate parcels of each of the varieties were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 18 months on the lees in the bottle. After r muage (turning of the bottles) the Non-Vintage Ros  was disgorged with the addition of a generous dosage which added a unique aroma and flavour.

**Winemaker's Note:**

A spontaneous, yet fun and flirtatious Cap Classique with aromas of strawberries and red berries followed by layers of tropical fruit. A delicate pink salmon hue with a lively fine lasting mousse, with elegant layers of finesse and decadence on the palate. Perfectly balanced Cape Nectar that can be enjoyed on its own or with a desert.

**Analysis:**

Alc. - 11.5%vol    RS - 42.2g/l    TA - 6.9g/l    pH - 3.04

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