

METHOD CAP CLASSIQUE

GRAPES	90% Pinot Noir, 10% Chardonnay
VINTAGE	2014
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 49, E 18 25 04
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Avalon soils
DATE OF HARVEST	End January 2014
FERMENTATION METHOD	Grapes wine were harvested early during the 2014 vintage, resulting in a dry and crisp base wine with a low alcohol and relatively high acidity.
MATURATION METHOD	After the first fermentation the base wine spend 11 months maturation in stainless steel tanks on the lease then racked. The second fermentation took place in the bottle and age again for another 18 months of sur lee, each bottle was hand riddled, disgorged and corked.
PRODUCT DESCRIPTION	This sparkling wine has a delicate salmon colour and a fine mousse. The nose is typical of bottle fermented Method Cap Classique and shows yeasty, doughy characters with hints of stone fruit and a subtle mineral character. The yeasty flavours follow on the palate, while the crisp acidity and lively bubbles leaves the palate fresh.
SERVING SUGGESTION	Enjoy on its own or with summer salads, oysters and grilled fish dishes.
SERVING TEMPERATURE	7°C
SPECIFICATIONS	Alcohol content: 12.1%; Total acidity: 6.3 g/l; pH: 3.12; Residual sugar: 10.1 g/l; Extract: 25.6 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp