



GROOT CONSTANTIA
LANDGOED • ESTATE

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

METHOD CAP CLASSIQUE



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|---------------------|---|
| GRAPES | 63% Pinotage, 20% Pinot Noir, 17% Chardonnay |
| VINTAGE | 2017 |
| 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 2017 |
| FERMENTATION METHOD | Grapes were harvested early during the 2017 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 spent 6 months maturation in stainless steel tanks on the lees then racked. The second fermentation took place in the bottle and aged again for another 18 months of sur lee, each bottle was hand riddled, disgorged and corked. |
| PRODUCT DESCRIPTION | The Brut Rosé MCC has an attractive light salmon pink colour and a persistent fine mousse. Ripe tropical fruit combines with lemon zest on the nose and 18 months on lees adds a rich yeasty character to this bottle fermented Cap Classique sparkling wine. The fresh acidity leaves a clean, dry finish. |
| SERVING SUGGESTION | Enjoy on its own or with summer salads, oysters and grilled fish dishes. |
| SERVING TEMPERATURE | 7°C |
| SPECIFICATIONS | Alcohol content: 11.56%; Total acidity: 6.8 g/l; pH: 3.2; Residual sugar: 8.5 g/l; Extract: 26.2 g/l |
| WINEMAKER | Boela Gerber |
| ASSISTANT WINEMAKER | Louise van der Westhuizen |