



## Méthode Cap Classique Brut 2014



### Characteristics

Made in French traditional manner, bottle fermented.  
Complex, crisp, elegant.

### Tasting notes

Pale lemon colour and a delicate mousse upon pouring. Exudes freshness and pure fruit on the nose by showcasing vibrant notes of Granny Smith apple, peach blossom and candied lemon peel. Lively on the palate, displaying finesse and complexity with a crisp acidity and subtle salinity. Flavours of lemon and toasted croissant are evident. Long elegant finish that promises to lift the spirits and excite the senses.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist  
Aspect easterly facing slope. Trellis vines

### Harvest

Grapes were night harvested and picked by hand to retain flavours.  
Yield 5.1 tons/ha

### Cellar Practices

Grapes were whole bunch pressed in our pneumatic press on a champagne programme – very long and gentle pressing. 100% of the base wine was fermented in stainless steel tanks, and lay on the lees for 9 months before it was bottled. 100% malo-lactic fermentation done before bottling. After a controlled 2nd fermentation in the bottle to create the magical sparkle, an extended 26 month period of yeast contact to was done to ensure maximum development. Exceptional bubbly.

**Ageing Potential** 15 years or more after vintage

**Serving Temperature** Recommended to be served at 10°C

|               |                         |                |         |
|---------------|-------------------------|----------------|---------|
| Cultivar      | Chardonnay              | Residual sugar | 3.0 g/l |
| Region        | Coastal Region, Tulbagh | Acidity        | 6.5 g/l |
| Winemaker     | Pierre Wahl             | pH             | 3.15    |
| Viticulturist | Neville Dorrington      | Alcohol        | 12.33 % |