

Cap Classique Vintage Brut

2015 6x75cl

Winemaker Notes

An old world style sparkling wine crafted from the finest selected parcels of the traditional grape varieties Chardonnay and Pinot Noir, bottle fermented and matured for four years prior to disgorgement. Chardonnay contributes elegance whilst Pinot Noir provides intensity and richness. A subtle pale gold colour in line with a very delicate nose. A full-bodied classical style Methode Cap Classique. Freshly baked brioche and biscotti aromas with a rich less-creaminess and an elegant an crisp mousse.

Vineyard

Stellenbosch experienced a late harvest season. Prolonged winter conditions continued in some areas up until September, followed by a cool spring, which delayed bud burst by 7 - 14 days. The cold, wet weather conditions ensured even bud burst, as well as the accumulation of water supplies that would allow the vineyards to cope with the warmer conditions later in the season. Ideal weather conditions during the harvest season - moderate day temperatures, cool night temperatures and no prolonged rain of heat waves - had a positive impact on wine grape quality and establishing good colour and flavour. All the grapes came from the False Bay region in Stellenbosch. Traditional varieties Chardonnay and Pinot Noir were used. Because of early picking no additional irrigation was needed and canopy was opened to ensure enough sun exposure of the bunches.

Winemaking

Chardonnay 60% and Pinot Noir 40% were handpicked in the cool of the early morning. Pressing whole bunch, only the free run juices were used and separate parcels of each of the varieties were vinified in stainless steel tanks. Grapes were picked between 18 - 20 balling to ensure low alcohol and pH. With secondary fermentation the wine fermented and matured for 48 months on the lees in the bottle. After remuage (turning of the bottles) the wine was disgorged and in line a dosage was added to the residual level of 4g/l

Vintage

Comparable to the previous year, the 2015 growing season was also preceded by a wet winter. In fact, for the period May to August it was the wettest in half a century. From September however, the proverbial tap was turned off with only 60mm of rain until the end of March, thus making it actually one of the driest growing seasons on record! With the early spring, bud break was two to three weeks early in our vineyards and with good soil moisture from a wet winter, the vines were growing well. Along with the strong growth, canopy management was of particular importance, and multiple passes were made to carry out suckering (removal of unwanted shoots), shoot postioing and leaf removal. Even with the relatively vigorous growth, the vineyards were very healthy and disease pressure was low owing to the dry and windy conditions experienced during the run up to harvest. The crop levels returned to normal levels (after a big 2014 crop) for most cultivars, with Cabernet markedly down after some wind during its flowering period. The dry temperatures were the most constant and moderate that we have experienced in our area, which led to the vineyards ripening very evenly and falling into a natural balance without manipulation. Consequently harvest was very early this year and with some blocks, we were a full four weeks earlier than previous seasons! We also had some very low night-time temperatures, which meant



Grapes

60% Chardonnay
40% Pinot Noir

Region/Appellation

Western Cape

Alcohol by volume

12%

Residual Sugar

6.9 g/l

pH

3.31

Total Acidity

6.3 g/l

Drinking Window

2025 - 2025

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed

20/04/2025

a high diurnal temperature fluctuation (the difference between day and night time temperatures). This resulted in high natural acidities and good pH levels which made it easier to make fresh and balanced wines. Due to the even ripening the harvest proceeded at a good pace. With the very healthy and concentrated fruit, we focused on making sure that the best balance possible was achieved. We were careful not to over-work the fruit as we really wanted to highlight the quality of the vintage. We are very excited to observe how these wines develop.

Food match

This wine pairs well with Oysters, fresh pan-seared fish or a cheese board.