

# Cap Classique Vintage Brut

## 2019 6x75cl

### Winemaker Notes

A full-bodied classical style Cap Classique crafted from the finest selected parcels of the traditional grape varieties Chardonnay and Pinot Noir. Bottle fermented and matured for five years prior to disgorgement. Chardonnay contributed to elegance and complexity whilst Pinot Noir provides intensity and richness. A subtle pale gold colour in line with a very delicate nose. Freshly baked brioche and biscotti aromas with a rich lees-creaminess and an elegant, lively fine mousse.

### Vineyard

Prolonged winter conditions continued in some areas up until September, followed by a cool spring, which delayed bud burst by 15 to 20 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 or heat waves – had a positive impact on wine grape quality and establishing good colour and flavour. The Chardonnay grapes came from Stellenbosch and Robertson region and planted in rich limestone soils. The Pinot Noir was planted on cooler areas of Stellenbosch. Because of early picking no additional irrigation was needed and canopy was opened to ensure enough sun exposure of the bunches.

### Winemaking

Chardonnay and Pinot Noir were handpicked early morning when it is still cool. Whole bunch pressing, and 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 17-19°balling to ensure low alcohol and pH. With secondary fermentation the wine fermented and matured for 60 months on the lees. After r  m  ge (turning of the bottles) the 2019 Vintage Brut was disgorged and in line a dosage was added to residual level of 7.8g/l.

### Vintage

The winter proved to be warm and rather inconsistent. The inconsistent weather was present throughout the growing season and even into the harvest period. The dry and warm conditions were alleviated to some extent by some healthy late spring rains, however, this did lead to increased disease pressure during this period and meant the viticulture team really had to be careful in their management of our vineyards to ensure healthy grapes to the winery. Having achieved this we saw some really good natural acidities and great balance in our wines

### Food match

#### Grapes

67% Chardonnay  
33% Pinot Noir

#### Region/Appellation

Western Cape

#### Alcohol by volume

11%

#### Residual Sugar

7.8 g/l

#### pH

3.08

#### Total Acidity

7.3 g/l

#### Drinking Window

2025 - 2028

#### Tasting Guide



#### Tasting note printed

27/12/2025