

Grapes

60% Chardonnay 40% Pinot Noir

Region/Appellation Western Cape

Alcohol by volume 11.50%

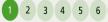
Residual Sugar $7.3\,g/l$

рΗ 3.02

Total Acidity $7.3 \, g/l$

Drinking Window 2024 - 2025

Tasting Guide



Medium

Tasting note printed 05/05/2024

Cap Classique Chardonnay/Pinot Noir NV 6x75cl

Winemaker Notes

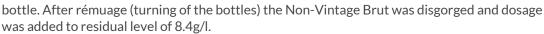
A traditional MCC, showing elegance and complexity with a long finish. Aromas of strawberry and blackberry fruit flavours complemented by classic biscuit bouquet richness. A lively fine mousse transforms this wine into an unforgettable sparkling sensation.

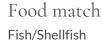
Vineyard

The Chardonnay was planted in limestone rich soils of Robertson. This ensured beautiful fruit expression. The Pinot Noir was planted on cooler sites in the False Bay area, which contributed to the fresh acidity. With careful canopy management it was ensured that only the best bunches were left to ripen and produce this wine.

Winemaking

The traditional grape varieties, Chardonnay 60% and Pinot Noir 40% were hand picked in the cool of the early morning. Pressing whole bunch, only the free run juice was used and separate parcels of each of the varieties were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 10 months on the lees in the





Aperitif, Light Salads

