

Grapes

60% Chardonnay
40% Pinot Noir

Region/Appellation

Western Cape

Alcohol by volume

11.50%

Residual Sugar

7.3 g/l

pH

3.02

Total Acidity

7.3 g/l

Drinking Window

2024 - 2025

Tasting Guide



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 bottle. After r  uage (turning of the bottles) the Non-Vintage Brut was disgorged and dosage was added to residual level of 8.4g/l.

Food match

Fish/Shellfish

Aperitif, Light Salads

