



# METHOD CAP CLASSIQUE 2012

## IN THE GLASS

This Method Cap Classique is made from Chardonnay grapes only. The nose is fresh, with hints of limes and green apples. The palate is as youthful as it is clean and crisp, with citrus and yeasty notes resolved in a persistent finish thanks to its high acidity.

## IN THE VINEYARDS

Our Chardonnay blocks were planted in 1990. The soil is coarse sand of the Clovelly formation.

## IN THE CELLAR

Grapes are pressed whole bunch to ensure low phenols and the cleanest juice possible. The pressing cycle is gentle and the clean juice is allowed to settle overnight. Fermentation is done to in 30% old barrels and 70% in stainless steel and MLF is also carried out. The base wine is bottled with sugar and yeast to start the secondary bottle fermentation after which the wine spends 36 months on its lees.

## TECHNICAL DETAILS

Alcohol: 11.63% Residual sugar: 7.9 g/l  
Total acidity: 6.6 g/l pH: 3.26 Total SO<sub>2</sub>: 59 mg/l  
Closure: Natural cork.

## IN THE NEWS

Awarded a very prestigious double gold at the Michelangelo International Wine & Spirits Awards, our bubbles are the toast of the town.



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