

METHOD CAP CLASSIQUE 2013

IN THE GLASS

This Method Cap Classique is made from Chardonnay grapes only – from a single vineyard that is almost 3 decades old. Having waited 3 years in the bottle prior to release, its golden hue hints at the mouth-watering maturity that awaits. On the nose, you'll find red apples, honey and almonds. The palate is beautifully balanced with loads of apple and tangerine as well as a crisp acidity in homage to its cool origin.

IN THE VINEYARDS

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

IN THE CELLAR

Whole bunches of grapes are gently pressed to ensure low phenols and the cleanest juice possible. Fermentation is then done in 30% old oak barrels and in 70% stainless steel barrels. Malolactic fermentation 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 the lees.

TECHNICAL DETAILS

Alcohol: 11.36% Residual sugar: 8.7 g/l
Total acidity: 6.8 g/l pH: 3.17 Total SO₂: 71 mg/l
Closure: Natural cork.

IN THE NEWS

Like each of its predecessors, this vintage is sure to garner similar respect, admiration and awards in the months to come.

