



## METHOD CAP CLASSIQUE 2014



### 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, hints of almond, apple tart, pears and honey on the nose are complimented by a finemousse and a structured, savoury palette that leads to a satisfyingly salty finish.

### 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.

### IN THE VINEYARDS

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

### TECHNICAL DETAILS

Alcohol: 11.36% Residual sugar: 8.7 g/l

Total acidity: 6.8 g/l pH: 3.17

Total SO<sub>2</sub>: 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. It has already received an impressive 4.5 stars from John Platter. Last year's vintage was the Trophy MCC Winner at the Old Mutual Wine Show and was awarded gold in the international 6 Nations Wine Challenge.