



Blanc de Blanc Cap Classique 2019



ORIGIN

Durbanville, South Africa

VITICULTURE

The grapes are sourced from a cool, south-facing slope. Shallow Malmesbury shale naturally limits vigour resulting in a low yield and small bunches with concentrated flavours, ideal for whole-bunch pressing.

ANALYSIS

Ph: 3.2

Alc: 12.15%

TA: 7.1g/l

RS: 6.5g/l

TASTING NOTES

Made from 100% Chardonnay, this classically made Cap Classique shows gorgeous aromas of green apple, lemon zest and a whiff of raw honey. These combine with buttery biscuit, brioche and nutty notes creating a wine that is both complex and refreshing. The full mouthfeel can be attributed to malolactic fermentation and 24 months maturation on the lees in bottle. The delicate bubbles create a dense, though refreshing mousse on the palate.

FOOD PAIRING

Beautiful fresh, crisp flavours with lovely creamy notes combine well with fresh lemony salads such as a Salmon Niçoise, light sushi or freshly shucked oysters. Bubbles for breakfast? Of course, this Cap Classique will certainly add a festive note to a traditional English breakfast or brunch with all the trimmings.