



Limited Edition NV Cap Classique



ORIGIN

Cape South Coast, South Africa

VITICULTURE

Chardonnay and Pinot noir hail from south facing slopes in the Overberg and Hemel-and-Aarde Valley respectively. The cool ripening conditions ensures vivacity and concentration in the wine.

ANALYSIS

Ph: 3.15

Alc: 11.5%

TA: 8.5g/l

RS: 6.4g/l

TASTING NOTES

The blend consists of 88% Chardonnay and 12% Pinot noir. A well-integrated Cap Classique due to 7 years lees maturation in the bottle. Perfumed with aromas of lemon curd and brioche which lingers through on the pallet. The dense bubble structure creates a fine mousse contributing immensely to the mouthfeel and ensures the flavour profile has a long-lasting sensation on the pallet. Serve chilled in a flute Champagne glass to accentuate aromas.

FOOD PAIRING

The lighter perfumed nose and lingering lemon curd and brioche on the pallet pairs well with lightly smoked foods including particularly salmon, and hard mature cheeses such as parmesan and Cheddar, but also with crustations, other seafood and fresh fruit.