



## Blanc de Blanc Cap Classique 2021



### 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: 3.19

Alc: 11.81%

TA: 7.0 g/l

RS: 4.0 g/l

### TASTING NOTES

The Cap Classique is produced in a classic, fresh style with vivacity and linearity. The wine has a luring lemon curd character together with wet stone, which beautifully follows through to the palate to create a round yet salivating effect. The secondary attributes of the wine, such as brioche and leasy characters are due to malolactic fermentation and 22 months lease contact during bottle aging.

### 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.