
Demi-Sec



THE STORY BEHIND THE LABEL

Never a fast process, developing our Cap Classique was no exception to the rule. The grapes were harvested at optimal ripeness for an MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol. Secondary fermentation leads to the build-up of pressure and infusion of bubbles into the wine, making this a stunning, naturally bottle fermented, matured on lees Cap Classique. Definitely a wine to look out for.

IN THE VINEYARD

Terroir: Medium yellow, non-arid sandy soils with 60% red laterite dominating the sub surface soil.

Vineyard type: Bush Vine, dry land farmed

Yield: 6 t/ha

Balling at Harvest: 18 °B

WINEMAKING

Vinification: Crush and destalk, 14 days fermentation and secondary fermentation in the bottle

Maturation: Kept on the lees for 16 months for a fuller mouth feel, complexity and stable bubbles

WINEMAKER'S COMMENTS

Pale golden in colour with a unique bouquet of green apples, pineapple, lemon and orange zest. The pleasing mouth showcases notes of biscuit flavours and a delicate touch of sweetness that ends with a crisp and well-balanced acidity.

FOOD RECOMMENDATION

Creamy and fragrant butter chicken curry hits all the right notes or pair with ripe full cream cheeses like Camembert and Brie or Blue Cheese

type	MCC	vintage	2019
style	Sweet	wine of origin	Darling
taste	Crispy	winemaker	Pieter-Niel Rossouw, Maggie Immelman
body	Full		

analysis | alc: 12.43% | ph: 3.62 | rs: 30.7g/l | ta: 5.8/l | so²: 13 – 100 mg/l
