



BLANC DE BLANCS 2012



A delicious Cap Classique created with 100% Chardonnay. Only the cuvée juice (premium juice= first 450 liters per ton) is selected for fermentation. 50% of the wine is fermented in a specific Piece Chamenoise 205 litre barrels to ensure richness and extra dimension of flavour and creamy textures. 7% New oak, with the average age of the barrels 9 years.

VARIETY: Chardonnay 100%

VINTAGE: 2012

AREA OF ORIGIN: Robertson, South Africa.

VINEYARD

Specific Chardonnay clones are selected from our vineyards planted on soils with a high natural limestone content and calcareous deposits. This ensures a low pH and high natural acidity in the young base wines. Yield is between 8-10 ton/ha.

HARVEST DETAILS

The Chardonnay is hand selected and hand-picked at 19.0 to 20.0 Brix during the third week of January. Grapes are picked into lug boxes and then transferred to fruit bins for transport to the cellar, where the whole bunches are tipped into the presses and undergoes a gentle and slow pressing cycle to extract the juice as softly as possible.

CELLAR

Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT

Whole bunch pressing ensures fractional recovery. Only the cuvée juice (premium juice=first 450 litres per ton) is selected for fermentation. Of the cuvée, 50% is fermented in a specific Piece Chamenoise 205 litre barrel to ensure richness and extra dimension of flavour and creamy textures.

Only 7% new barrels are added each year to add balance to the older barrels and to ensure harmony of the wood integration. After fermentation the wine is aged for 3 months in barrels on the primary lees and then selectively blended with other parcels of the best Chardonnay, that we fermented in stainless steel. The final blended base wine is then bottled for the second fermentation with yeast contact of at least 36 months before disgorgement.

TASTING NOTES

"Rich aromas of fresh lime and ripe apricot fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broaden the palate, leading to a long, elegant finish."

ANALYSIS

Residual Sugar:	5.2 g/l (±0.5 g/l)
Alcohol:	12.6 % vol (± 0.2 % vol)
Total Acid:	7.5 g/l (± 0.25) /l
pH:	3.24 (± 0.05)