

CEDERBERG

SOUTH AFRICA

BLANC DE BLANCS CAP CLASSIQUE 2017

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters. Wines that are as dramatic as the high altitude setting of the Cederberg. The chardonnay was planted in 1997, one of the oldest vineyard blocks on the farm

	VINEY	Y A R D S	1164.4
Facing:	North west		
Soil types:	Glenrosa		
Age:	19 years		
Planted:	1.5 ha		
Yield per hectare:	6 t/ha		
Trellised:	4 wire Perold		
Irrigation:	Supplementar	y	
Clone:	CY3 on Richt	er 99	
Harvest date:	27 January 20	17	
	WINEM	AKING	
tirage is prepared (su crown cap for second over the next 48 - 52 The Blanc de Blanc G from 3 -7g/l max.	d fermentation. Furth months before riddl Cap Classique is mad	er sur lie maturation ing and disgorging of le in a Brut style of r	takes place in bottle f the Cap Classique. esidual sugar ranging
Alc 12% vol	TA 7.0 g/l	RS 4.2 g/l	
W I N	EMAKER'S	TASTING NO	ТЕЅ
A delicate layer of m bouquet of apricot, gr dry finish.	•	0	
Optimum Drinking	Time: 1 - 3 years		
	FOOD P	AIRING	
Salmon and a rich crea	am cheese with an ap	ple salad and lemon d	ressing. Say no more.
Cheese: Some blue of work well.	cheeses, feta, cream c	heese, parmesan and	goat's milk cheese all
	A C C O I	LADES	
Champagne & Sparkli Platter's SA Wine Gui Tim Atkin '19 Report Amorim MCC Challe	de '20: 4.5 stars – 201 – 2014 vintage	14 vintage	– 2016 vintage
Champagne Sparkling Amorim Cap Classiqu Platter's SA Wine Gui	Wine World Champ ne '18: Silver – 2013 v	ionships '19: Gold – 2 rintage	014 vintage

Cederberg & Lambertsbaai Wards Terroir Awards: Top Sparkling Wine – 2013

The Champagne Sparkling Wine World Championships: Gold – 2013 vintage

Tim Atkin '18: 90 - 2013 vintage

Platter's Wine Guide '18: 4.5 stars - 2012 vintage