

DE GRENDEL CAP CLASSIQUE BRUT 2018

The Vintage

The 2018 vintage was affected by the worst drought conditions ever experienced in the Western Cape. Meticulous irrigation management supplied the precise quantity of water at the correct times to the vines. During such dry conditions diseases are restricted, resulting in the 2018 crop being entirely disease free. Furthermore, it resulted in our winemaking team having to preserve the grapes' aromatic potential through careful viticultural practices such as limited thinning, managing nitrogen nourishment, allowing adequate plant vigour, appropriate water supply and careful selection of harvest dates.

Viticulture

The well-established Chardonnay and Pinot Noir vineyards are trellised using the VSP system and are located on the slopes of the Tygerberg at approximately 7 kilometres from, and in sight of, the Atlantic Ocean. The 2018 vintage delivered yields varying from 8 to 10 tons per hectare.

Vinification

The De Grendel Cap Classique is a classic blend of 80% Chardonnay and 20% Pinot Noir. Grape bunches were whole-bunch pressed. After settling and racking, the juice was inoculated and fermented in stainless steel tanks where it underwent malolactic fermentation. The base wine was filtered and bottled with 'Liqueur de Tirage', a yeast and sugar mixture which facilitates secondary fermentation in the bottle creating natural carbonation. The wine was aged on the lees in the bottle for 30 months to create that delicious biscuit-like richness before 'dégorgement' – the process whereby the yeast is removed to leave the wine beautifully clear.

Tasting Notes

Pale lemon colour with an exceptionally fine mousse. Fresh, crisp and crunchy green apple, Asian pears, lemon zest and white guava comes to the fore on the nose. Warm brioche and yeast complexity broaden the palate, leading to a long and elegant finish. Rich, velvety and effortlessly elegant, the De Grendel Cap Classique is truly one of our stalwart picks among sparkling wine aficionados.

Food Complements

This Cap Classique is the ideal drink for all occasions and is the most versatile wine for food pairings. Enjoy it as an aperitif before dinner, with creamy Mascarpone-scrambled eggs, smoked salmon and cream cheese canapé or a warm baked apple tarte tatin.

Analysis

RS: 6.1 g/l
pH: 3.42
TA: 6 g/l
Alc: 12.38 %

