

MÉTHODE CAP CLASSIQUE BRUT 2017

The Vintage

The 2017 vintage was recognised by consistent hot and dry weather, but with no significant heat waves. Moderate to cold nights, coupled with much-needed light rain early in December, resulted in favourable growing conditions and excellent flavour concentration and acidity.

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 2017 vintage delivered yields varying from 8 to 10 tons per hectare.

Vinification

The De Grendel MCC is a classic blend of 68% Chardonnay and 32% Pinot Noir. Grape bunches were handpicked and gently whole-bunch pressed to produce a more elegant wine. After settling and racking, the juice was inoculated and fermented into base wine 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 which creates natural carbonation. The wine was aged on the yeast in the bottle for 15 months to create that delicious biscuit-like richness before 'dégorgement' - the process whereby the yeast is removed to leave the

wine beautifully clear. The result is a perfect bottle of Brut made in the Méthode Cap Classique style.

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 MCC is truly one of our stalwart picks among sparkling wine aficionados.

Food Complements

This Méthode 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 canapés or a warm baked apple tarte tatin.

Cellaring Potential

The 2017 vintage can be enjoyed now or matured for another 5 years.



Analysis

Residual Sugar:	7,4 g/l
pH:	3,26
Total Acidity:	5,8 g/l
Alcohol:	12,75 %

