

MÉTHODE CAP CLASSIQUE BRUT 2016

The Vintage

The 2016 vintage was the smallest in five years after a hot, dry growing season which impacted yields. However, the quality of grape flavour concentration was not affected. The Cape Town area were less affected than inland areas due to cooler temperatures as a result of its proximity to the Atlantic Ocean.

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 2016 vintage delivered yields varying from 8 to 10 tons per hectare.

Vinification

The De Grendel MCC is a classic blend of 64% Chardonnay and 36% 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 exceptionally fine mousse. It exudes freshness and pure fruit on the nose by showcasing vibrant notes of Granny Smith apple, white blossom, candied lemon rind and white peach. Creamy, biscuit notes give texture to the lively citrus and green apple.

An elegant and refined MCC with a yeasty undercurrent on the palate.

Food Complements

This Méthode Cap Classique is the quintessential drink for all occasions and is the most versatile wine for food pairings. Enjoy it as an aperitif before dinner or with eggs Benedict and warm croissants for breakfast. It also marries well with scallop carpaccio, choux pastries, rich chicken liver pâté and fresh pan-seared fish with a beurre blanc sauce.

Cellaring Potential

The 2016 vintage can be enjoyed now or matured for another 5 years.



Analysis

Residual Sugar:	5,5 g/l
pH:	3,30
Total Acidity:	5,7 g/l
Alcohol:	13,5 %

