



# MULDERBOSCH

## CAP CLASSIQUE BRUT

<b>VINTAGE</b>	<b>2017</b>
REGION	Stellenbosch, South Africa
VARIETIES	50% Pinot Noir, 40% Chardonnay, 10% Pinot Meunier
ANALYSIS	Residual Sugar 2.8 g/l pH 3.34 Alcohol 12.0 % Total Acid 7.7 g/l Free SO <sub>2</sub> 7 mg/l Total SO <sub>2</sub> 55 mg/l

**METHOD** This, the third release of Cap Classique from Mulderbosch, is again a blend of the three Champagne varieties - Pinot Noir, Chardonnay and Pinot Meunier, in that order. The Pinot Noir component, fermented and lees matured in stainless steel tank comprises of the majority of the blend, contributing 50%. This is the core of the wine and adds acidity and delicate red fruit flavours. 40% of the blend is made up of Chardonnay, barrel fermented in neutral 500L French oak barrels and lees matured for 9 months before preparation for tirage. This is a full-bodied component and provides richness and depth to the wine. The Pinot Meunier makes up a slightly smaller component of the blend this vintage. It too was barrel fermented and matured for 9 months before tirage. In our view, this Pinot Meunier component lends a certain opulence to the blend that sets the Mulderbosch Cap Classique apart from many others. Tirage, the process of creating the bubbles through a secondary bottle fermentation, took place on the 23 November 2017. The bottled wine lay for a further 46 months 'sur latte', which is the state between tirage and final disgorgement, or corking of the wine. Due to the lower levels of acid and extended maturation time of this wine we chose not to add any dosage at the time of corking, so this is a Brut, Zero Dosage wine.

**TASTING NOTES** Appearance: Green golden colour. Bright and fresh.

Nose: Very fruit forward and fresh. Notes of salty sea spray, crushed river rocks and delicate summer blossom sweetness. The nose is somewhat shy, yet very intriguing. The maturation characters of brioche and fresh bread dough elevates the nose in a subtle way, lending opulence but not in an overly rich fashion.

Palate: The palate has a well-integrated bead, and delicate mousse. It is dry, yet beautifully balanced. Savoury, nutty character from the extended maturation is prominent, however there is a definite surge of fresh fruit on the palate.

<b>ACCOLADES</b>	2015 Vintage Gold Medal Sparkling Wine Championships 2019 2015 Vintage ★★☆☆ Platter's SA Wines 2014 Vintage 93/100 Tim Atkin Report 2019 2014 Vintage ★★☆☆ Platter's SA Wines
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