



Brut Méthode Cap Classique 2016

Harvest

Cultivar:	Chardonnay 100%
Clones:	CY55, CY95
Age:	14 years
Soil:	Partly decomposed Malmesbury shale and structured red-yellow clay loam soils with coarse gravel.
Yield:	8,5 ton/ha
Balling:	18 °B
pH:	2.95
Total acid:	8,5 – 9,5 g/l



SARONSBERG

TULBAGH

Fermentation

The grapes were picked in the early morning hours and pressed as whole bunches. Only the first 420 l of juice per ton was collected. It was then settled for 48 hours at 9 °C with only enzymes. Fermentation was done at 14 °C for 15 to 20 days with EC1118. Malolactic fermentation was completed in tanks. It was then left on the fine lees at 12 °C for 3 months after fermentation, stirring every 14 days for the first month and monthly thereafter. The base wine was cold stabilised, racked, blended and bentonite added for protein stabilisation. Bottling followed and the second fermentation was initiated and completed in the bottle. After a minimum of 24 months on the lees the wine was riddled by hand and disgorged. A liqueur with a small amount of barrel aged Chardonnay was used and 4,5 g/l sugar was added.

Analysis

Alcohol:	11.60 vol %
Total acid:	6.9 g/l
pH:	3.16
Residual sugar:	6.0 g/l
Volatile acidity:	0.39 g/l
Free sulphur:	3 mg/l
Total sulphur:	26 mg/l



The wine has a translucent colour with a slight green edge and a prominent mousse. Delicate flavours of toasted biscuit, creamy lees and fresh apple end with a long, elegant, dry finish.