



PIERRE JOURDAN

Méthode Cap Classique

FRANSCHHOEK



PIERRE JOURDAN TRANQUILLE

VINEYARDS

The vineyards used for our Tranquille change every year to ensure that the flavour profile is maintained. The traditional Méthode Cap Classique cultivars are used, usually around 60% Pinot Noir and 40% Chardonnay, hence Tranquille is described as a “classique still wine.” Younger vineyards, between 3 and 5 years old, are used to allow the wine to have a strong presence of fruit. The grapes are also harvested earlier, mid January to early February, to result in grapes with lower sugars to ensure that fruit is prominent.

WINEMAKING

The grapes were harvested quite early in the season, allowing for a slightly lower alcohol of 11.5%. Both the Chardonnay and Pinot Noir were hand-harvested early morning to ensure cool temperatures, and pressed straight away to allow for less colour extraction on the Pinot Noir. Pinot Noir and Chardonnay fermented separately, whereafter blending took place. Tranquille is always the first wine of the year to be bottled, around the beginning of April.

TASTING NOTES

Blended to be fresh and vibrant, expect tropical fruit, red berries and lime on the nose, which follows through perfectly on the palate. The Chardonnay adds the zesty lime characters with the Pinot Noir being fruit forward and delivering the back bone of the wine, giving it a long lingering finish.

AGING POTENTIAL

Although Tranquille is not produced to age for more than 2 years, the high percentage of Pinot Noir does give it aging potential.
Enjoy now or within the next 2 years.

SERVING SUGGESTIONS

Stands up well to spicy dishes, as well as lighter dishes. Pairs well with seafood and dishes with floral elements and vinaigrettes.

ANALYSIS

ALC: 11.5% pH: 3.4 TA: 5.1g/l RS:1.7g/l

