

Anno 1893

CEDERBERG

SOUTH AFRICA

BLANC DE BLANCS BRUT 2023

Just 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines' highest vineyards are situated at 1 036 metres above sea level in a virus-free growing area. The climate is cool continental with a dramatic temperature drop at night in summer and snow-capped mountains in winter.

VINEYARDS

Facing:	North-west
Soil types:	Glenrosa
Age:	25 years
Planted:	1.5 ha
Yield per hectare:	6 t/ha
Trellised:	Four-wire Perold
Irrigation:	Supplementary
Clone:	CY3 on Richter 99
Harvest date:	25 January 2023

WINEMAKING

Crafted from Chardonnay grapes harvested at 19 °B, the base wine is whole-bunch pressed and fermented in stainless steel tanks using selected yeast strains. Following primary fermentation, the tirage – comprising sugar, yeast and riddling agents – is added before bottling under crown cap for secondary fermentation. The wine then matures on the lees in bottle for 30 months, developing complexity and finesse, before riddling and disgorgement. This Cap Classique is produced in a brut style.

ANALYSIS

Alc 11.7% vol	TA 6.8 g/l	RS 3.2 g/l	pH 3.37
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TASTING NOTES BY SANDY HARPER CWM

Pale straw in colour with a fine, persistent mousse, this 100% Chardonnay Cap Classique immediately draws you in. Fresh citrus, apple blossom and preserved lemon rind emerge from the glass, defined by the crystalline fruit purity that drives the wine. The palate is beautifully focused. Bright, linear acidity and a subtle sherbet-like lift provide energy, while time on the lees brings creamy texture and breadth. The fine, gentle mousse carries the citrus flavours into a long, lingering finish. Elegant and refined, with freshness and structure to gain complexity with time.

Optimum Drinking Time: One to three years.

SANDY'S PAIRING INSIGHT

This bone-dry Cap Classique makes a refreshing aperitif or your 'drink of choice' for the evening. Pairing with food, look for a salty profile such as freshly shucked oysters, seafood canapés or sushi. Salt softens the perception of acidity, creating a rounder mouthfeel and highlighting the citrus fruit. Pair it with lemon-based dishes and the shared citrus flavours create a natural connection, while the acidity in the dish allows the fruit in the Cap Classique to taste slightly sweeter.

ACCOLADES

Platter's SA Wine Guide '25: 4.5 stars (90 points) – 2020 vintage

Champagne & Sparkling Wine World Championships '23: National Trophy – 2019 vintage

Tim Atkin Report '21: 91 points – 2016 vintage

Platter's SA Wine Guide '22: 4.5 stars (90 points) – 2016 vintage

Tim Atkin Report '20: 90 points – 2015 vintage

