



CAP CLASSIQUE BRUT 2024

VINTAGE

The 2024 harvest demonstrated resilience and adaptability, with high quality grapes and optimistic prospects for the resulting wines. Overall, the harvest was earlier than usual due to warmer weather. However, the wet and cool conditions of winter 2023 were beneficial for vine dormancy and soil moisture replenishment, setting up the vineyards for a strong growing season.

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.

VINIFICATION

The De Grendel Cap Classique is a classic blend of 62% Chardonnay and 38% Pinot Noir. Grape bunches were whole-bunch pressed. After settling and racking, the juice was inoculated and fermented 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 creating natural carbonation. The wine was aged on the lees in the bottle for 20 months to create that delicious biscuit-like richness before 'dégorgement' – the process whereby the yeast is removed to leave the wine beautifully clear.

TASTING NOTES

The De Grendel Brut 2024 shows a bright pale gold colour with a fine, persistent mousse. The nose is elegant and expressive, revealing aromas of green apple, citrus blossom and ripe pear layered with subtle brioche and biscuit nuances from extended lees ageing. On the palate, the wine is vibrant and refined, with crisp acidity balancing notes of lemon zest, stone fruit and delicate red berry undertones from the Pinot Noir component. A creamy texture adds depth and complexity, while the finish is clean, refreshing and impressively long with a lingering mineral edge.

FOOD COMPLEMENTS

This elegant Cap Classique pairs beautifully with fresh oysters, smoked salmon, creamy cheeses and lightly grilled seafood. Its crisp acidity and fine mousse also complement sushi, chicken terrine and delicate canapés, while the subtle brioche character works wonderfully alongside mushroom risotto or buttery pastry-based starters.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

62% Chardonnay, 38% Pinot Noir

ANALYSIS

RS: 4.5 g/l | pH: 3.19 | TA: 6 g/l | Alc: 12.75 %

