



CAP CLASSIQUE BRUT 2023

VINTAGE

The winter season started earlier than usual, and March was a very wet month. Veraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

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. The 2023 vintage delivered yields varying from 8 to 10 tons per hectare.

VINIFICATION

The De Grendel Cap Classique is a classic blend of 75% Chardonnay and 25% 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 16 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 Cap Classique Brut 2023 dazzles with pale gold hues and a fine, persistent mousse. Aromas of citrus zest, green apple, and floral notes mingle with hints of toasted brioche and almond. The palate is vibrant and layered, showcasing crisp lemon and white peach, enhanced by a creamy texture and refined mousse. A racy acidity adds freshness and structure, while the balance between fruit purity and autolytic richness creates sophistication. The finish is long and clean, leaving elegant citrus and biscuit nuances, making this a beautifully poised and expressive Cap Classique.

FOOD COMPLEMENTS

This Cap Classique Brut pairs beautifully with fresh oysters, citrus-cured salmon, or delicate sushi. Its crisp acidity and fine mousse complement creamy goat cheese, while its brioche notes enhance buttery pastries. For a refined pairing, try it with tempura prawns or a classic smoked trout mousse.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

Chardonnay and Pinot Noir

ANALYSIS

RS: 5.0 g/l | pH: 3.18 | TA: 6.3 g/l | Alc: 12.19 %

