ANNO 1722

TOKARA

STELLENBOSCH

CAP CLASSIQUE BLANC DE BLANCS 2018

ORIGIN
This Cap Classique is made from 100% Chardonnay from grapes grown on Tokara's Elgin property, Highlands.

SOILS AND SLOPES
The soils are quartzitic in nature derived from Table Mountain Sandstone.

SLOPES
The slope has a gentle northerly aspect at an altitude 425 m above sea level on a cool maritime influenced site in Elgin.

CROPPING AND HARVESTING
The vines are cropped at 6 tons per hectare. The leaves in the bunch zone are stripped to expose the fruit to sunlight to increase yellow fruit flavours and reduce acidity. The grapes were picked mid-March by hand with a sugar of 18 degrees brix and 13 g/l acid.

WINEMAKING
The grapes were whole bunch pressed after a night in the cold room. Only the first free run juice was pressed (500 l/tonne) to tank for settling with minimal SO_2 added. The juice was racked to seasoned 228 litre barrels for fermentation. After fermentation the wine was topped and remained in barrel with regular lees stirring for maturation. The wine went through 100 % Malolactic fermentation. After which it was sulphured and left to mature further. The base wine spent a total of 7 months maturing before blending and being bottled for the second fermentation in November 2018. The resultant Cap Classique spent a further 82 months on the lees maturing before being disgorged and put under cork in September 2025.

TASTING NOTES
This bubbly has a vibrant light golden hue with a green edge. The mousse is exceptionally fine and consistent. The aromas are those of freshly baked gingerbread, lemon meringue and subtle flint. The palate is a mouth-watering interplay between silky liquid, crystalline acidity and fine mousse. Typical flavours include barley syrup, green apple, preserved lemon and lightly toasted almond leading to a clean focussed, saline finish.

Food pairing: Best drunk on its own as an aperitif and perfectly suited for any celebratory occasion.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14%	1.7g/L	5.1g/L	3.61

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