



BLANC DE BLANCS 2010

A delicious Cap Classique created with 100% Chardonnay. Only the cuvée juice (premium juice = first 500 litres per ton) is selected for fermentation. Of the cuvée, 50% is fermented in specific Piece Champenoise 205 litre barrels to ensure richness and extra dimension of flavour and a creamy texture.

Variety: Chardonnay 100%

Vintage: 2010

Area Of Origin: Robertson, Cape, South Africa.

Vineyard: Chardonnay is selected from the “Limestone” vineyards. These vineyards have high natural lime content in the soil, which ensures a low pH and high natural acidity in the young base wines. Yield is between 8 to 12 tons/ha.

Harvest Details: Chardonnay is hand selected and picked at 19.0° to 20.0° Brix during the third week of January. Grapes are picked into lug boxes for whole bunch handling. These bins are then sent to the cellar for whole bunch pressing.

Cellar: Produced in the Méthode Cap Classique cellar, Robertson.

Cellar Treatment: Whole bunch pressing ensures fractional recovery. Only the cuvée juice (premium juice = first 450 litres per ton) is selected for fermentation. Of the cuvée, 50% is fermented in specific Piece Champenoise 205 litre barrels to ensure richness and extra dimension of flavour and creamy texture.

Only 7% new barrels are added each year to the balance of older barrels to ensure harmony during the fermentation.

After fermentation the wine is aged for 3 months in barrels on the primary lees and then selectively blended with other parcels of the best Chardonnay, that were fermented in stainless steel. The final blended base wine is then bottled for the second fermentation with yeast contact of at least 48 months before degorgement.

Tasting Notes: “Rich creamy aromas with hints of fresh lime fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broadens the palate leading to a long elegant finish.”

Analysis:

Residual Sugar: 5.5 g/l (± 0.5 g/l)

Alcohol: 11.85 % vol (± 0.2 % vol)

Total Acid: 6.8 g/l (± 0.25 g/l)

pH: 3.15 (± 0.05)

