



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

BRUT MÉTHODE CAP CLASSIQUE 2018

ANALYSIS

Alcohol:	10.64 %
pH:	2.95
Red Sugar:	5.8 g/l
Tot acid:	9.1 g/l

VINEYARD/HARVEST

Chardonnay grapes were handpicked at 17.4 degrees Balling, with a pH of 2.96 and a TA of 9.9 g/l.

CELLAR

Grapes were cooled overnight to 6 degrees Celsius. Whole bunch pressing in a pneumatic press was done the next morning. After settling, the wine was cold fermented and spent another 4 months on the lees before it was re-inoculated for the second fermentation. The second fermentation and lees contact in the bottle took 12 months before the wine underwent riddling and disgorging.

WOOD/BLEND

The Waverley Hills MCC is unwooded and 100% Chardonnay.

TASTING NOTES

A lively, fresh golden colour with a green tint is the first impression of this wine. The mousse is thick and brilliant white with millions of small bubbles. The aromas coming through on this wine is that of capsicum, green apples and fynbos, with a clean, creamy and velvety freshness. The flavours and the bubbles explode on the palate and give a buttery and silky finish.

FOOD SUGGESTIONS

This Cap Classique will be perfect as an aperitif or will compliment oysters and seafood salads.

