



WAVERLEY HILLS
ORGANIC WINE & OLIVE ESTATE

METHODÉ CAP CLASSIQUE 2019

ANALYSIS

Alcohol:	11.25 %
pH:	3.30
Red Sugar:	2.4 g/l
Tot acid:	6.4 g/l

VINEYARD/HARVEST

B Chardonnay grapes were handpicked at 19.7 degrees Balling, with a pH of 3.15 and a TA of 11.01 g/l

BLEND / WOOD

The Waverley Hills MCC 2019 is 100% Chardonnay and 20% of the wine spent 4 months in seventh fill French white wine barrels

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 fermented cold 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 18 months before the wine underwent riddling and disgorging

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 fresh red berries, 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

