



Nederburg is one of South Africa's leading wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with elegant, fresh flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment.

MÉTHODE CAP CLASSIQUE BRUT

Nederburg Méthode Cap Classique Brut | 2016

THE RANGE:

Crisp, zesty and refreshing with delicate flavours, Nederburg's first Méthode Cap Classique Brut celebrates a journey of more than two centuries with the love of winemaking at heart.

VINEYARDS:

Hand-picked grapes were sourced from top-performing vineyards, situated in Stellenbosch, Durbanville and Simondium. Cooled by maritime breezes for optimal ripening of the fruit. Pinot noir vines grown in deep red soils situated at 200m to 300m above sea level, supporting Chardonnay wines from sandy/loamy soils situated at 100m to 150m above sea level.

WINEMAKING:

The Pinot noir and Chardonnay grape bunches were harvested entirely by hand at 18,5° to 20° Balling from mid-January until mid-February. After the grapes were whole bunch pressed, the juice was left to settle overnight. The clear grape juice was transferred to stainless-steel tanks for cold fermentation. After partial malolactic fermentation, the wine was prepared for secondary bottle fermentation. The wine was left on the lees for 83 months before the sediment was removed using the traditional process of remuage and dégorgement.

WINEMAKER: Pieter Badenhorst

VARIETY / VARIETIES: Chardonnay (65%), Pinot Noir (35%)

COLOUR: Pale gold, lemon yellow highlights.

BOUQUET: Bold baked biscuit and citrus rind with a yeasty note and faint flint nuance.

PALATE: Fresh, crisp entry. Lime tang with grapefruit zest, evolving into yeasty brioche with long, textured tail.

FOOD SUGGESTIONS: An ideal accompaniment to any occasion, it's outstanding with fresh sushi, oysters and caviar, fresh summer salads, cold soups and many other dishes. The effervescence cuts through butter, egg or cream-based sauces, while the acidity serves to either clean the palate after subtly flavoured dishes, or compliment the tartness of tomato-based dishes.

RESIDUAL SUGAR: 5.67 g/l **ALCOHOL:** 12.04 %

TOTAL ACIDITY: 7.04 g/l (Tartaric) **PH:** 3.01

