

DE GRENDDEL CAP CLASSIQUE BRUT 2019

The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

Viticulture

The well-established Chardonnay and Pinot Noir vineyards are trellised using the VSP system and are located on the slopes of the Tygerberg at approximately 7 kilometres from, and in sight of, the Atlantic Ocean. The 2019 vintage delivered yields varying from 8 to 10 tons per hectare.

Vinification

The De Grendel Cap Classique is a classic blend of 80% Chardonnay and 20% Pinot Noir. Grape bunches were whole-bunch pressed. After settling and racking, the juice was inoculated and fermented in stainless steel tanks where it underwent malolactic fermentation. The base wine was filtered and bottled with 'Liqueur de Tirage', a yeast and sugar mixture which facilitates secondary fermentation in the bottle creating natural carbonation. The wine was aged on the lees in the bottle for 30 months to create that delicious biscuit-like richness before 'dégorgement' – the process whereby the yeast is removed to leave the wine beautifully clear.

Tasting Notes

Pale Pale lemon colour with exceptionally fine mousse. It exudes freshness and pure fruit on the nose by showcasing vibrant notes of Granny Smith apple, white blossom, candied lemon rind and white peach. Creamy, biscuit notes give texture to the lively citrus and green apple. An elegant and refined MCC with a yeasty undercurrent on the palate.

Food Complements

This Méthode Cap Classique is the quintessential drink for all occasions and is the most versatile wine for food pairings. Enjoy it as an aperitif before dinner or with eggs Benedict and warm croissants for breakfast. It also marries well with scallop carpaccio, choux pastries, rich chicken liver pâté and fresh pan-seared fish with a beurre blanc sauce.

Analysis

RS: 6.2 g/l
pH: 3.27
TA: 6.5 g/l
Alc: 12.45 %

