

DE GRENDEL CAP CLASSIQUE BRUT 2021

The Vintage

The season presented a cold winter and a cold spring with good rainfall and a very moderate growing period during summer. This resulted in a later-than-usual harvest and grapes were harvested 14 days later compared to 2020.

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 76% Chardonnay and 24% 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 14 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

De Grendel Brut transmits elegance and refinement in every luxurious bubble. Pale lemon colour with exceptionally fine mousse. On the nose, crisp Granny Smith apple aromas are supported by subtle notes of Asian pear and shortbread biscuits. Refreshing fruit driven flavours are followed by a delicate mineral finish on the palate. Beautiful acidity contributes extraordinary length and finesse to this Cap Classique, making every occasion a memorable celebration.

Food Complements

This Méthode Cap Classique is the quintessential drink for all occasions and is the most versatile wine for food pairings. This dry Brut can be served with eggs royale for breakfast, a traditional Cape Malay bobotie, fresh seafood, or with your favourite dessert. Not to mention the obvious match with fresh oysters, pâtés, or simply on its own with the people you love.

Analysis

RS: 6.2 g/l
pH: 3.30
TA: 6.50g/l
Alc: 12.78 %

