

# DE GRENDEL CAP CLASSIQUE BRUT 2022

## The Vintage

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

## 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 2022 vintage delivered yields varying from 8 to 10 tons per hectare.

## Vinification

The De Grendel Cap Classique is a classic blend of 81% Chardonnay and 19% 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

Our crème de la crème, an elegant expression of distinctive excellence. Delicate light gold hue with lime green highlights and fine persistent bubbles. Lime blossom aromas vie with fresh citrus, green apple vibrance and richer notes of toasted bread and brioche from long maturation. Lively bubbles carry flavours of vivacious – and typical – citrus zest set against a creamy backdrop of minerality, a faint sheen of wood, roasted nuts and broad, mature note of bread and toast.

## Food Complements

The intense freshness and elegance of this wine pair it beautifully with delicate seafood dishes such as pan fried scallops, oysters or line fish "au beurre blanc". This wine also complements the flavours of parmesan, asparagus, archokes and parma ham.

## Analysis

RS: 7.1 g/l  
pH: 3.43  
TA: 5.8 g/l  
Alc: 12.8 %

