

# Madame Lucy

*Perfectly groomed in Botriver, South Africa*



*Alc 13% | RS: 3.3 | TA: 6.4 | pH: 3.39*

54% Chardonnay and 46% Pinot Noir | (4700 bottles made)

7 months on the lees, 10 months under crown cap. Minimum dosage, disgorged 09/18. The grapes were picked at lower sugar levels to keep the fresh acidity. Primary fermentation took place spontaneously in older 600L barrels where we held it on the primary lees for 7 months. From there we bottled it under crown cap for the secondary fermentation and left it to mature for 10 months. At disgorging we did a minimum dosage addition. Disgorged 09/2018.

Pale lemon colour with lively mousse. The nose is vibrant and fresh with classic notes of apple, lemon meringue and brioche. Well balanced palate with plenty complexity and finesse, zesty finish, and a rich aftertaste.

*Method Cap Classique or MCC denotes a South African sparkling wine made by the traditional Champagne method.*