

Madame Lucy

BRUT METHODE CAP CLASSIQUE

2021

Release date December 2023

ABOUT

The Madame Lucy MCC forms part of our Projects Range. Named for the winery's beloved French Poodle, Lucy, it started as a passion project; it is now in its ninth vintage and has evolved into a serious MCC, to be esteemed in its own right!

VINEYARD NOTES

The 2021 harvest stood out for consistent cooler weather throughout the growing and ripening period, leading to slower ripening and increased flavour development.

This wine was made with a careful selection of grapes; 53% Chardonnay from Elgin, 30% Chardonnay from Ceres and 17% Pinot noir from Gabriëlskloof vineyards.

WINEMAKING

The grapes were whole bunch pressed. After fermentation, the wine was left on the lees for about six months, after which the different components were blended and then bottled in May 2021. Second fermentation took place under crown cap, and the wine was left in bottle for a further 22 months before disgorgement (zero dosage) took place at end of March 2023.

TASTING NOTE

A racy, almost crunchy vintage balancing the tartness of lemongrass, Chinese pear and quince with more developed notes of bruised Golden delicious apple and brioche. There's a beeswaxy texture to the palate that coats the mouth and a gentle, integrated mousse reminiscent of grower Champagne.

TECHNICAL

Alc 11% | RS 3.9 | TA: 7.1 | pH 3.26



GABRIËLSKLOOF