

# Madame Lucy



2020 Vintage - released April 2022

Gabriëlskloof is a family-owned-and-run wine estate just outside Botrivier. We established our farm and vineyards in 2000, with the maiden vintage in 2009. Some years on, we are confident that as our roots dig ever deeper into Botrivier, our understanding of the terroir has grown, along with wines that elegantly, understatedly speak for themselves.

## ABOUT

Madame Lucy's Methode Cap Classique forms part of our Projects Range. Named for the winery's French Poodle, Lucy, what started as a passion project is now in its eighth vintage and has evolved into a serious MCC, to be esteemed in its own right! Even though the pink colour of this vintage was a happy accident, we love our Madame even more when she's blushing.

## CLIMATE & VITICULTURE

A particularly good Pinot Noir crop allowed a higher than usual proportion of it in the Cuvee. The Chardonnay component is from the limestone soils of Vermaaklikheid.

## VINIFICATION

The grapes were whole bunch pressed with some skin contact on the same day. After fermentation, the wine was left on the lees for about six months, after which the different components were blended and then bottled in July 2020. Second fermentation took place in August 2020, and the wine was left in bottle for a further 20 months before disgorgement (zero dosage) took place on 1 April 2022.

## TASTING NOTE

Fresh strawberry, watermelon and rose water on the nose and a crunchy red apple skin texture joining brighter red fruited notes on the palate. The mousse is fine and fruity with a raspberry sherbet character, while the tartness of unripe plum and a subtle leesyness add complexity and weight to the wine.

## TECHNICAL ANALYSIS:

Alcohol	12.28 % volume
Residual Sugar	3.7 g/l
Total Acid	7.1 g/l
pH	3.13



# GABRIËLSKLOOF