

Arniston Bay Methode Cap Classique

Green apple, sourdough and nutty flavours with a fine mousse and crisp finish.

Suitable for vegetarians but not for vegans. Serve chilled and enjoy on its own or with oysters, strawberries or cheese.

variety : Chardonnay | Chardonnay, Pinot Blanc, Pinot Noir

winery : Stellenbosch Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 11.63 % vol rs : 15 g/l pH : 3.07 ta : 6.48 g/l

type : Sparkling

pack : Bottle **closure** : Cork

ageing : Drink within two years of purchase.

in the vineyard : Yield: 8-10 tons/ha

Soil type: Granite / Red clay.

Root stock: Richter 99.

Type of climate: Mediterranean

in the cellar : This sparkling wine is made from a blend of traditional grape varieties. The grapes are handpicked in the cool of night or early morning. The wine undergoes a second fermentation in the bottle and a lengthy maturation [36 months] on the lees, then degorged. Dosage (which contains preservative) is added to adjust the final sugar level. Rummage is done by hand to produce a finely crafted product.

