

Seidelberg Methode Cap Classique Brut NV

This "Methode Cap Classique" (bottled fermented sparkling wine) is a blend of red & white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and rich fruit.

variety : Chardonnay | 48% Chardonnay, 37% Pinot Noir, 15% Pinotage

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 12.29 % vol rs : 9 g/l pH : 3.23 ta : 6.6 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

ageing : Brut can age for at least 2 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

