

Seidelberg Methode Cap Classique Brut 2006

This "Methode Cap Classique" (bottled fermented sparkling wine) is made of Chardonnay grapes displaying a 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 | 100% Chardonnay

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 12.25 % 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 atleast 2 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

about the harvest: Our 2006 harvest started on the 18th of January with Pinotage and ended on 23rd March with Cabernet.

The crop was much smaller this year which has resulted in good concentration of flavours and structure and should result in wines of good longevity.

in the cellar : Slightly unripe, healthy Chardonnay grapes were pressed very gently using a Champagne pressing programme. Only the cuvee (best quality juice) is used in the wine. After blending, yeast and sugar was added for a secondary fermentation in the bottle which takes 6 weeks, producing CO₂. The sparkling wine is matured in contact with the lees for 18 months.

