

## Jacques Bruere Cap Classique Brut Millennium 1997

The elegant wine has a lingering crispy, bone-dry finish and a fresh nose with strong yeastiness and lemon scent, typical of the Chardonnay. Drink as a delicious aperitif and with oysters and other seafoods.

**variety :** Pinot Noir | Pinot Noir, Chardonnay

**winery :**

**winemaker :** Jacques Bruwer

**wine of origin :**

**analysis :** alc : 11.0 % vol   rs : 6.6 g/l   pH : 3.26   ta : 6.5 g/l

**ageing :** Drink now, will develop more complexed within a few years.

**in the cellar :** Grape varieties

40% Chardonnay, 60% Pinot Noir

The clone of Chardonnay is the same as the clone in France. The vineyard is manipulated to bare not more than 15 tons per hectare.

Age of vineyards planted: 7 - 8 years

Yield: 12 - 15 tons Chardonnay, 8 tons Pinot Noir

Grapes harvested very early in January

Length of fermentation: 3 weeks cool fermentation

First fermentation: Yeast - D47 French Imported

10% Chardonnay barrel fermented and kept on the lees for 8 months