

## Seidelberg Methode Cap Classique Brut 2007

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 :**

**analysis :** alc : 11.85 % vol   rs : 7.6 g/l   pH : 3.23   ta : 5.6 g/l

**type :** Cap\_Classique   **style :** Off Dry

**pack :** Bottle   **size :** 0   **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.

**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 CO<sub>2</sub>. The sparkling wine is matured in contact with the lees for 18 months.

