

Tanzanite Methode Cap Classique NV

Fruity, flinty, nutty and creamy notes and beautiful brioche tones are coming through on the nose. It's dry, lingering and well structured.

Enjoy as an aperitif, with smoked venison carpaccio, creamy chicken or grilled salmon.

variety : Chardonnay | 80% Chardonnay, 20% Pinot Noir

winery : Tanzanite Wines

winemaker : Melanie van der Merwe

wine of origin :

analysis : alc : 11.9 % vol rs : 9.1 g/l pH : 3.04 ta : 7 g/l

type : Cap_Classique

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Yearly I source my MCC grapes from Robertson and Stellenbosch. Chardonnay mainly from Robertson and the Pinot noir from Robertson and Stellenbosch.

about the harvest: Picking of the grapes we do in small 18kg lots and then do whole bunch pressing for 3 hours on every 5 Ton of grapes.

in the cellar : I only use 500 litres per ton of grapes sometimes, depending on the vintage, the yield is a bit less. In this case we used around 490 litres per ton. Settling overnight and racking of the juice takes place the next morning. I fermented the juice with Prisse de Mousse yeast at cool temperatures for 8-10 days. I do Malolactic fermentation on all my base wines as that is the style of wine.

I love that with maturation the wine will get soft, creamy and elegant. Secondary fermentation took place in the bottle and wine was left on the lees and tasted every few months to monitor the ageing on the lees.

