

Avontuur Brut Methode Cap Classique NV

Avontuur's Cap Classique Blanc de Blancs is bottle-fermented for 4 years, resulting in a crisp fresh sparkling wine with crisp apples on the nose and a rich yeasty follow-through on the palate. It has a fine mousse and a creamy palate with a lingering aftertaste.

Perfect for an aperitif but can be enjoyed with any occasion. Great with fresh oysters and other seafood.

variety : Chardonnay | 100% Chardonnay

winery : Avontuur Estate

winemaker : Willie Malherbe

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 1.9 g/l **pH** : 3.07 **ta** : 7.6 g/l

type : Sparkling

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

2023 Platter's Wine Guide - 3.5 Stars

ageing : Drink now or over the next 3 - 5 years.

in the vineyard : Deep, well-drained Hutton and Clovelly soils. Planted on west-facing slopes. Trellised on a 5-wire Perold system. No irrigation.

in the cellar : Bottle fermented for 4 years.



Avontuur Estate

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