

Constantia Uitsig MCC Blanc de Blanc Brut 2007

Method Cap Classique 2007 is complex with an underlying intensity and lingering flavours in the aftertaste. It has subtle, biscuity, yeasty flavours, with a toasty nutty character obtained from ageing the wine on its sediment (the lees).

Foie gras, caviar, black and white truffles, oysters and smoked salmon. Pairs well with asparagus and artichokes served with their traditional accompaniments. Pairs well with Chinese and Thai dishes sushi and raw fish dishes.

variety : Chardonnay | 100% Chardonnay

winery : Constantia Uitsig

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 11.5 % vol rs : 7 g/l ta : 6.2 g/l

type : Sparkling

pack : Bottle **closure :** Cork

ageing : 3-5 Years

about the harvest: Harvested by hand.

in the cellar : Stainless steel tank fermentation followed by malolactic fermentation. Base wine bottled with sugar and yeast to allow secondary fermentation. Aged on the lees for 12 months.

