

Methode Cap Classic 2008

The wine has a lovely acidic backbone which gives it a long smooth finish underlined with more fuller biscuity flavours from the lees contact and malolactic fermentation.

The wine can be used as an aperitif or will go great with oysters, any grilled fish dish or even a parma ham salad.

variety : Pinot Noir | Pinot Noi: 70% Chardonnay: 30%

winery : Muratie Wine Estate

winemaker : Francois Conradie

wine of origin : Stellenbosch

analysis: alc : 11.85 % vol rs : 7.2 g/l pH : 2.99 ta : 8.9 g/l

type : Sparkling **style :** Dry **body :** Light

pack : Bottle **closure :** Cork

about the harvest: Named after the date the first Melck's came to Muratie this Cap Classique is made as traditional as French Champagnes without being in the Champagne area. Grapes were handpicked at the end of January between 19 and 20°B and whole bunch pressed.



Muratie Wine Estate

Stellenbosch

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www.muratie.co.za

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