

Waverley Hills Brut Methode Cap Classique 2011

A lively, fresh golden colour with green tint is the first impression of this wine. The mousse is thick and brilliant white with millions of small bubbles. The aromas coming through on this wine is that of baked biscuits and apricots and a clean freshness. The flavours and the bubbles explode on the palate and give a long and silky finish.

This Cap Classique will be perfect as an aperitif or will complement oysters and seafood salads.

variety : Chardonnay | 100% Chardonnay

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 12.33 % vol rs : 3.7 g/l pH : 3.18 ta : 7.3 g/l

type : Sparkling **style :** Dry **body :** Light **taste :** Mineral **organic**

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

Wine is fresh and very impressive for maiden vintage.

in the vineyard : Chardonnay grapes were handpicked at 18.9° Balling.

about the harvest: The pH was 3.3 and a TA of 10.2g/l.

in the cellar : Grapes were cooled overnight to 6 degrees Celsius. whole bunch pressing in a pneumatic press was done the next morning. After settling, the wine was fermented cold and spent another 6 months on the lees before it was re-inoculated for the second fermentation. The second fermentation and lees contact in the bottle took 20 months before the wine underwent riddling and disgorging.

