

Nederburg Kap Sekt Charmat Methode (Extra-dry) 1997

Kap Sekt is a dry, vintage certified sparkling wine. It develops a deep golden colour with bottle maturation. The fine bubbles complement the yeasty taste and secure a refreshing sensation on the tongue. The wine vaporizes and leaves a clean palate with a hint of peppery Weisser Riesling aftertaste. Enjoy Nederburg Kap Sekt with brunch, most seafood, fresh fruit or on its own.

variety : | Blend

winery : Nederburg Wines

winemaker : Newald Marais

wine of origin : Coastal

analysis : alc : 12.00 % vol rs : 10.00 g/l pH : 3.25 ta : 5.80 g/l so2 : 110 mg/l
fso2 : 46 mg/l



in the cellar : A blend of Weisser Riesling, Cape Riesling and Chardonnay. Made according to the Charmat Methode. This is a process where the wine is fermented in sealed tanks to capture the carbon dioxide resulting from the second fermentation. It is then filtered and bottled under pressure directly from these tanks.

Nederburg Wines

Paarl

021 862 3104

www.nederburg.com