

Constantia Uitsig Method Cap Classique 2008

Methode Cap Classique 2008 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). The nose has a fresh apple character and the palate is zesty, upfront, fresh and clean.

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 : Andre Rousseau

wine of origin : Constantia

analysis : alc : 11.5 % vol rs : 5.2 g/l ta : 6.5 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

ageing : 3 - 5 years

about the harvest: Harvested by hand.

in the cellar : Stainless steel tank fermentation followed by MLF.

Base wine bottled with sugar and yeast to allow secondary fermentation. Aged on the lees for 36 months.

Wood: 40% old

Bottling date: 20 August 2008

Disgorgement date: 15 August 2011

Total production: 6 000 bottles

