

## Constantia Uitsig Method Cap Classique 2009

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Methodé Cap Classique 2009 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.

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**variety** : Chardonnay | 100% Chardonnay

**winery** : Constantia Uitsig

**winemaker** : Andre Rousseau

**wine of origin** : Constantia

**analysis** : **alc** : 11.5 % vol **rs** : 5 g/l **ta** : 6.5 g/l

**type** : Sparkling **style** : Dry **wooded**

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

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**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: 30% old barrels

Bottling date: 23 July 2009

Disgorgement date: 24 May 2012

Total production: 6 000 bottles

