

Wildeckrans Methode Cap Classique 2011

Made in the traditional style. Delicate fruit and biscuity aromas on the nose, followed by a distinct and creamy effervescence on the palate, leaving a crisp and clean aftertaste.

Oysters, canape's, sorbets

variety : Chenin Blanc | 100% Chenin Blanc

winery : Wildeckrans Wine Estate

winemaker : William Wilkinson

wine of origin : Bot River

analysis : **alc** : 12.0 % vol **rs** : 12.8 g/l **pH** : 3.03 **ta** : 6.3 g/l

type : 0 **style** : Dry

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

2013 International Wine and Spirit Competition - Silver Outstanding

2013 Novare SA Terrior Wine Awards : Walker Bay & Cape Agulhas District - Top Sparkling Wine

ageing : 5 - 8 yearsbr /

about the harvest: Early morning hand-picked at 18.5 degrees balling. Picked into plastic lugs which were only half filled so as not to damage grapes.

in the cellar : Bunches were gently pressed and left for a year a half on the lees. Free run juice was used.

Release date: November 2012

