

Waverley Hills Brut Methode Cap Classique 2010

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 | 52% Chardonnay, 48% Semillon

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin :

analysis : alc : 12.28 % vol rs : 9.1 g/l pH : 3.36 ta : 6.6 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.

ageing : This organic MCC is drink well now and suggested to be consumed before the end of 2014.

in the vineyard : Grapes were handpicked at 20.2 degrees Balling.

about the harvest: The pH was 3.27 and the Total Acid 8.1

