

## Groot Constantia Cap Classique 2010

This Blanc de Blanc has a pale straw colour with a green tint. The bubbles are persistent and fine. The nose shows rich biscuit character, the result of 36 months ageing on the lees. Constantia's maritime influence gives the wine crushed oyster shell aromas while the Chardonnay gives a hint of lime. The well balanced palate is very complex, showing layers of richness, a crisp acidity and a long finish throughout the long finish.

Enjoy on its own or with summer salads, roast gammon and grilled fish dishes. Serve at 7°C

**variety :** Chardonnay | 100% Chardonnay

**winery :** Groot Constantia Estate

**winemaker :** Boela Gerber

**wine of origin :** Constantia

**analysis :** alc : 11.65 % vol    rs : 6.8 g/l    pH : 3.35    ta : 6.1 g/l

**type :** Sparkling    **style :** Off Dry    **body :** Full    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

Veritas 2002 - Bronze

### in the vineyard :

Climate: Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.

Soil type: Avalon soils

**about the harvest:** Grapes for the production of the base wine were harvested early during the 2010 vintage

**in the cellar :** Early harvesting resulted in a dry base wine with a low alcohol and relatively high acidity. The wine was inoculated with champagne yeast and bottled under crown seal in November 2010. After the first fermentation the base wine spend 11 months maturation in old French oak barrels. The second fermentation took place in the bottle, resulting in the fine bubbles that are so characteristic of Method Cap Classique. After 36 months sur lee, each bottle was hand riddled, disgorged and corked.

