

## Charles Fox Vintage Brut 2011

Pale gold, brilliant with fine elegant bubbles. On the nose apples, pear and a hint of lime with almond undertones. The palate follows through with a delicate show of white summer fruits, brioche and a complex creamy mid palate. Sustained freshness in length and finish.

**variety** : Pinot Noir | 40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier

**winery** : Charles Fox Cap Classique Wine Estate

**winemaker** : Nicolas Follet

**wine of origin** : Elgin

**analysis** : **alc** : 12.5 % vol **rs** : 8.7 g/l **pH** : 3.12 **ta** : 8.8 g/l

**type** : Sparkling **style** : Off Dry

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

**in the vineyard** : In concordance with advice on clone and site selection from viticulturist Paul Wallace, 6.3ha of land was planted to 10 blocks of vines. These face north-east and south on an elevation between 230m and 300m above sea level.

Perold-trellised rows were planted in a north-west to south-east direction primarily to minimise wind damage.

An analysis conducted by soil scientist Johann Lanz indicates that the soils are mainly Tukulu with a thin horizon of clay grading into weathered shale in the subsoil. These soils are well suited to quality wine production. Water is well retained so drip irrigation is used twice a year at most.

Kevin Watt has been the consultant viticulturist since 2008.

**about the harvest**: The grapes are handpicked at 19° to 20° Balling during the first two weeks of February. Yields average 8 to 10 tons per hectare and all bunches are individually inspected before harvesting.

**in the cellar** : Gentle whole bunch pressing is used. Only estate-grown grapes are used in the wine.

