

Bartinney Noble Savage Cap Classique NV

It is medium bodied with an attractive creamy textured mousse. It is distinctly dry and so enhances the yeastiness and sensation of baked apples in the mid palate.

It can be enjoyed on its own or serve with seafood and light meat dishes. It is a marvellous addition to a sumptuous breakfast brunch.

variety : Pinot Noir | Pinot Noir, Chardonnay

winery : Martinney Private Cellar

winemaker : Ronell Wiid

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 6.0 g/l pH : 3.1 ta : 6.3 g/l

type : Cap_Classique **style :** Off Dry **body :** Medium

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

'You may not know it but there is a Noble Savage in all of us – a manifestation of sophistication and style, contrasting with a flash of mischief and a sexy sense of fun. Awakening your Noble Savage produces emotions and behaviours that result in the exciting and unexpected – raising eyebrows, raising the temperature and raising the game...'

about the harvest: Grapes destined for the making of Cap Classique are picked at between 18° - 20° balling.

in the cellar : It is very gently whole bunch pressed and only the first 450l /Ton is used to make the base wine. After bottling and the 2nd fermentation, the wine spent three and a half years on the lees before it was disgorged. Cultivars: Pinot Noir & Chardonnay

