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KWV Cathedral Cellar MCC Brut 2010

This straw yellow-coloured sparkling wine has prominent aromas of apple and bread dough, with some subtle undertones of citrus, Turkish delight and brioche. The fresh and clean palate is mineral and chalky with a terrific texture balance and persistence. The bubbles are fine and beady.

Serve well chilled. Enjoy on its own, as an aperitif, with oysters, delicate seafood dishes or salads.



variety : Chardonnay | 78% Chardonnay, 22% Pinot Noir
winery : KWV Classic Collection
winemaker : The Winemaking Team
wine of origin : Western Cape
analysis : **alc :** 11.94 % vol **rs :** 8.5 g/l **pH :** 3.23 **ta :** 6.6 g/l
type : Sparkling **style :** Off Dry
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The wine can be cellared for up to four years.

The making of an excellent Methode Cap Classique relies on optimal vineyard conditions, exceptional fruit and gentle handling. These are all characteristics that marked the birth of the Cathedral Cellar MCC 2010.

in the vineyard : The 2010 harvest will be remembered for its erratic weather changes, which posed a challenge for winemakers and viticulturists alike. Budding occurred earlier than expected, which introduced an early start for the 2010 harvest. The mild growing season promoted slow ripening and maximized the development of berry flavours. Above average rainfall was recorded during this period, resulting in increased disease pressure and lower vineyard yields. Quality in general was very good, promising a range of excellent wines from KWV.

about the harvest: Harvest date: Mid-January

in the cellar :
The grapes were hand harvested into bins, in the cool of the morning. They were then whole-bunch pressed and only free run juice was used for final blend. Select yeast was used for primary fermentation followed by malolactic fermentation. The wine was bottled, where it then underwent the iconic MCC fermentation. This was followed by bottle maturation of approximately 24 months, and only then was it disgorged, corked and labelled.

Maturation
24 Months

Date of Disgorgement
18 April 2012