

## Perdeberg Méthode Cap Classique Chenin Blanc Brut 2012

This is a fine illustration of the remarkable diversity of Chenin Blanc and its ability to produce great wines in any of its facets. Crafted according to the age-old tradition of secondary fermentation in the bottle, it shows a lively green tint with a fine and delicate mousse. Notes of green pear, Granny Smith apples, lime and grapefruit are all evident on the nose. Fresh and subtle upon entry the palate shows elegant purity and minerality, with a biscuity finish. With age the bouquet will gain complexity and the texture become more pronounced and well defined.

Suitable for vegetarians, but not for vegans. Enjoy with fresh oysters, crayfish or a ripe brie and roasted mushroom salad among friends for a most exhilarating experience.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Perdeberg Wines

**winemaker :** Carla Cutting

**wine of origin :** Paarl

**analysis :** alc : 12.36 % vol rs : 4.5 g/l pH : 3.16 ta : 8.1 g/l

**type :** Cap\_Classique **style :** Dry

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

2015 Veritas Awards - Bronze Medal

### in the vineyard :

Type of Climate: Moderate sunny days with cool nights and sea breezes from both Atlantic and Indian Ocean in the afternoon.

Soil Type: Malmesbury Shale

Root stock: Richter 99

Yield: 6 - 8 t/ha



## Perdeberg Wines

Paarl

021 869 8244

[www.perdeberg.co.za](http://www.perdeberg.co.za)