

Altydgedacht Methode Cap Classique Blanc de Blanc 2013

Aromas of green apple combine with biscuity flavours from the lees maturation, to create a wine that is complex and refreshing. The full mouthfeel can be attributed to malolactic fermentation and the 17 months of lees maturation in bottle. The tantalizingly delicate bubbles in the wine, round off the taste experience.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Etienne Louw

wine of origin : Durbanville

analysis : alc : 12.17 % vol rs : 7.5 g/l pH : 3.04 ta : 7.7 g/l so2 : 62 mg/l

type : Cap_Classique **style :** Off Dry

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Altydgedacht is a 365 hectare estate that has been in the Parker family since 1852. Brothers John and Oliver and their teams utilize the Durbanville microclimate to its fullest to produce wines with distinctive varietal expression. Dry-land vineyards with Hutton soils and trellised hedges.

about the harvest: The grapes were hand-picked in the cool morning hours at 19.5 °B, to produce a low alcohol base wine with sufficient acidity.

in the cellar : No pre-cooling of grapes was performed. Only the first gentle pressing (cuvée, 500 liter/ton) was used in the production of the base wine. After cold settling, the wine was cold-fermented with yeast strain N96 at 13°C. The wine was inoculated with a powerful MLF (malolactic fermentation) culture and MLF was completed in tank, after which the wine was protein and tartrate stabilized. The base wine was re-inoculated with Prisse de Mousse for the traditional second fermentation in bottle. The wine was matured on the lees for 17 months prior to riddling and disgorging.

