

## Quest Brut MCC

This wine abounds with fruit-driven aromas, especially peach with hints of citrus. On the palate one finds rich creamy flavours and a lively mousse with a characteristic bread yeastiness leading to a crisp and lingering finish.

A classic wine which is a perfect fit for luxury foods such as oysters and foie gras. It also loves fine smoked fish, especially salmon and is brilliant with most Chinese and Thai dishes. Not to mention sushi....!

**variety :** Chardonnay | 100% Chardonnay

**winery :** Du Toitskloof Wines

**winemaker :** Willie Stofberg

**wine of origin :** Western Cape

**analysis :** alc : 11.61 % vol   rs : 11.2 g/l   pH : 3.12   va : 0.49 g/l   so2 : 116 mg/l  
fso2 : 22 mg/l

**type :** Cap\_Classique   **style :** Off Dry   **taste :** Fruity

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

Amorim Cap Classique Challenge 2020 Award

**ageing :** Enjoy now or keep for another two years.

**in the vineyard :** The grapes were sourced from a very specific site in the Western Cape with the focus being on soil types, age of vines and low yields.

**about the harvest:** Only the best grapes were hand-picked in small crates for the memorable wine.

**in the cellar :**

The grapes were whole-bunch pressed to ensure a very elegant wine, where-after the juice settled before racking to another tank and inoculated.

Once primary and malolactic fermentation finished, the base wine was filtered and then bottled with the tirage (yeast and sugar mix) for the second fermentation to commence in the bottle in the true Méthod Cap Classique manner.

The wine spent 18 months on the lees in the bottle to mature and gain complexity through a combination of fruit and biscuit flavours before it was riddled and degorged.



## Du Toitskloof Wines

Breedekloof

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