

Kasteelberg Methode Cap Classique 2010

This Brut MCC is elegant and feminine with a fruity character reminiscent of green apples and with the classic flavours of freshly baked bread associated with this preparation method. The bubbles are extra fine and charm the pallet with sensual finesse.

Well-chilled, the small and vivacious bubbles of the Kasteelberg will turn any occasion festive. Serve in elegant sparkling wine glasses to see the bubbles run and enjoy with any decadent treat you can imagine. Lovely with oysters and sushi.

variety : Pinot Blanc | Pinot Blanc, Pinot Noir and a hint of Chardonnay

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Eric Saayman

wine of origin : Swartland

analysis : alc : 11.51 % vol rs : 8.8 g/l pH : 3.17 ta : 6.4 g/l

type : Sparkling **style :** Off Dry

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

PEAK PERFECTION

Just a few metres lower than Table Mountain, Kasteelberg (the peak named after Jan van Riebeeck's Castle in Cape Town) towers over our Valley. As our flagship range, Kasteelberg represents the pinnacle of our winemakers' art.

Consisting of a limited release, single vineyard Viognier and the Swartland's first Methode Cap Classique Sparkling Wine, the Kasteelberg range gives us the opportunity to slow down the process and concentrate on creating exciting new wines that challenge our wine making skills and excite all who taste them.

In the cellar, time is taken to craft each of these wines by hand; as far as possible, wines are pumped, punched down and racked by hand. The Viognier is given ample time to develop in barrels of French and American oak.

in the cellar :

Made from Pinot Blanc, Pinot Noir and a hint of Chardonnay, Kasteelberg MCC is the first methode cap classique produced in the Swartland wine region or the Riebeek Valley.

After second fermentation in the bottle, the wine was matured on the lees for another 2 years before being disgorged and corked.

