

Waverley Hills Brut Methode Cap Classique 2012

A lively, fresh golden colour with a green tint is the first impression of this wine. The mousse is thick and brilliant white with lots of small bubbles. The aromas coming through on this wine is that of baked biscuits, apples, pears and apricot and a clean freshness. The flavours and the bubbles explode on the palate and give a long and silky finish.

This Cap Classique will be perfect as an aperitif or will complement oysters and seafood salads.

variety : Chardonnay | 100% Chardonnay

winery : Waverley Hills Organic Wines

winemaker : Johan Delport

wine of origin : Tulbagh

analysis : alc : 11.34 % vol rs : 6.2 g/l pH : 3.17 ta : 6.3 g/l

type : 0 **style** : Dry **body** : Light **taste** : Mineral **organic**

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

about the harvest:

Chardonnay grapes were handpicked at 18.0°C Balling, with a pH of 3.2 and a TA of 8.99 g/l.

in the cellar :

Grapes were cooled overnight to 6°C. Whole bunch pressing in a pneumatic press was done the next morning. After settling, the wine was fermented cold and spent another 9 months on the lees before it was re-inoculated for the second fermentation. The second fermentation and lees contact in the bottle took 24 months before the wine underwent riddling and disgorging.

