

## Lisa 1998 Methode Cap Classique

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**variety :** Pinot Noir | Pinot Noir, Chardonnay

**winery :** Ambeloui Wine Cellar

**winemaker :** Nick Christodoulou

**wine of origin :** Hout Bay

**analysis :** alc : 12.0 % vol   rs : 8.7 g/l   pH : 3.2   ta : 6.8 g/l

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**ageing :** Cap Classique will only age well on the lees before degorgement. After release it should be enjoyed as soon as frequently as possible, and then order a new case from Ambeloui.

**in the cellar :** New degorgement and release October 2000.

Buttercup yellow with green tinges; showing vigorous, fine bubbles, which enhance the creamy, toasty aromas. Chardonnay to the fore, with a subtle touch of sweetness in the mouth, showing some bright limey fruit on the finish. Nice on its own. For fairly prompt drinking

