

Grande Provence Méthode Cap Classique Brut NV

This "Méthode Cap Classique" (bottle fermented sparkling wine) is a blend of mainly Chardonnay and Pinot Noir grapes displaying the full, balanced yeasty character and complexity synonymous with a wine made in this style. The wine retains its freshness that is a result of crisp acidity and delicate fruit.

Asparagus, avocado, sushi, grilled white fish kebabs, chicken Satay

variety : Chardonnay | Chardonnay, Pinot Noir

winery : Grande Provence Heritage Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 11.71 % vol rs : 7.82 g/l pH : 3.24 ta : 6.54 g/l

type : White

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

in the cellar : Whole bunches are deposited directly in the press and very gently pressed according to the traditional Champagne method. Only the best quality first pressed juice is used in the blend. After blending, yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks, producing the fine bubble. This sparkling wine is matured in contact with the lees for an average of 15 months.

