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Franschhoek Cellar Brut Royale NV

Enticing lemoncream and almond biscotti lead with a soft burst of fresh lemon and orange peel on the nose. Enjoy gentle citrus and notes of tropical fruit on the palate with a well-versed, rich mouthfeel, detectable minerality, great balance and a seamless inish.

Best served chilled at 6°C to 8°C for delicious, easy drinking with or without food. Great with sushi, breakfast frittatas, asparagus tart, or smoked salmon blini.



variety : Chardonnay | 50% Chardonnay. 50% Pinot Noir
winery : Franschhoek Cellar
winemaker : Richard Duckitt
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 10.0 g/l **pH :** 3.2 **ta :** 6.3 g/l
type : Cap_Classique **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Optimally intended for enjoyment in the vibrant freshness of youth but may be cellared for up to four years from vintage.

The Franschhoek Valley is renowned for its fine dining, world-class wines, and breathtaking views. This meticulously crafted Cap Classique embodies the sophistication and elegance of this stunning locale, making it perfect for any occasion.

about the harvest: Hand harvested in the cool of the morning and picked at lower sugar levels for that bracing freshness required in a traditional Cap Classique.

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Both Chardonnay and Pinot Noir are whole bunch pressed, and
only the most premium juice is left to settle in the tank for 48 hours.

in the cellar : Both Chardonnay and Pinot Noir are whole-bunch pressed and only the premium quality juice is used and then left to settle in tank for 48 hours. The clear juice is then racked from the lees and fermented separately. After fermentation, the wine is left on the primary lees until blending. Different base wines are then selected to represent the style and character the winemaker is looking for. It is during the second fermentation in the bottle that the magic of Cap Classique comes about. The bubble transpires in the bottle and gives the life and joy to the wine. The wine is then matured on the lees in the bottle for 12 to 15 months. After disgorgement (removal of the lees) and dosage (addition of sugar liqueur), the Franschhoek Brut Royal NV is ready to be enjoyed.

Franschhoek Cellar

Franschhoek
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