

## Foothills Monogram MCC 2015

Maiden vintage. It shows biscuit/buttered brioche savoury flavours from the lees contact, has appealing citrus flavours, a mix of orange and lemon. There's richness, palate weight and texture, it's not your usual aperitif-style bubbly.

**variety** : Chardonnay | 50% Chardonnay, 50% Pinot Noir

**winery** : Foothills Vineyards / Klein Welmoed

**winemaker** : Bernard le Roux

**wine of origin** : Stellenbosch

**analysis** : alc : . % vol rs : . g/l pH : . ta : . g/l va : . g/l so2 : . mg/l fso2 : . mg/l

**type** : Cap\_Classique **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

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**in the vineyard** : Located in the foothills of the towering Helderberg mountains, a mere 6km from False Bay and within sight of the Atlantic Ocean, these relatively high altitude vineyards enjoy the full benefit of cooling sea breezes and rolling ocean mists. The southern sloping, well-drained sand, gravel and granitic clay soils contribute to an ideal terroir promoting a natural balance between the vigour of the young vines and their yields.

**in the cellar** : Made in the traditional sparkling wine process where the second fermentation take place in bottle, and the wine is left on its lees until disgorgement. Using the classic Champagne combination of Chardonnay and Pinot Noir, here in a 50:50 proportion, the wine spent 14 months on its lees, was bottled in March.

