

Glass Memoires Pinot Noir / Chardonnay MCC 2012

COLOUR The wine has a rich complexity with a pale yellow tint. **BOUQUET** Lively fine bubbles give the wine a zesty and fresh palate. **TASTE** Lime fruit and baked bread blends together to give this wine a rich and complex flavor profile.

variety : Pinot Noir | 58% Pinot Noir, 42% Chardonnay

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin :

analysis : alc : 12.47 % vol rs : 2.4 g/l pH : 3.31 ta : 6.25 g/l

type : Cap_Classique **style** : Dry **body** : Light **taste** : Fruity

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

The farm Uitkyk, situated on the south-western slopes of the Simonsberg, was established in 1712. The estate's neoclassical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century. Inspired by messages left on the glass window panes of the Manor House on Uitkyk during the late 19th and early 20th centuries by friends and family, this wine captures the essence of any momentous occasion. All these messages marked a joyful and memorable event in the lives of the people that frequented the house during those years; thus memoires written on glass.

in the vineyard : This elegant Cap Classique is a classic blend of 42% Chardonnay, which imparts body and complexity and 58% Pinot Noir, which brings a minerality and flintiness to the blend. The Chardonnay vineyard is 15 years old and planted 262 metres above sea, facing south to south west. The Pinot noir vineyard is a 26 year old block and planted on a slope 326 meters above sea, facing north to north east. Both vineyards are trellised on a low 5 wire canopy and received supplementary drip irrigation.

about the harvest: The grapes were harvested by hand in January 2012 at 18.5-20.5°B and brought to the cellar in 20kg picking baskets.

in the cellar : Whole bunch pressing was done after cooling the grapes and no skin contact was allowed. After an overnight settling period, clear juice was inoculated with pure Prisse de Mousse yeast culture and fermentation was completed in 3 weeks. 5% of the wine was fermented in new and 3rd fill 300 litre French barrels. 50% of the wine went through malolactic fermentation to bring more balance and complexity to the wine. In November 2012 the base wine was bottled with added yeast and sugar (tirage) for the secondary fermentation in the bottle to create the beautiful fine bubbles. Thereafter the wine was left on the lees in the bottle for 3½ years before the lees was removed in the traditional method of remuage and degorgement in June 2016. No sugar was added to the dosage, thus creating an extra Brut MCC.

