

## De Grendel Brut MCC 2016

Pale lemon colour with exceptionally fine mousse. It exudes freshness and pure fruit on the nose by showcasing vibrant notes of Granny Smith apple, white blossom, candied lemon rind and white peach. Creamy, biscuit notes give texture to the lively citrus and green apple. An elegant and refined MCC with a yeasty undercurrent on the palate.

This Méthode Cap Classique is the quintessential drink for all occasions and is the most versatile wine for food pairings. Enjoy it as an aperitif before dinner or with eggs Benedict and warm croissants for breakfast. It also marries well with scallop carpaccio, choux pastries, rich chicken liver pâté and fresh pan-seared fish with a beurre blanc sauce.

**variety :** Chardonnay | 64% Chardonnay, 36% Pinot Noir  
**winery :** De Grendel Wines  
**winemaker :** Elzette du Preez  
**wine of origin :** Western Cape  
**analysis :** alc : 13.5 % vol   rs : 5.5 g/l   pH : 3.30   ta : 5.7 g/l  
**type :** Cap\_Classique   **style :** Off Dry  
**pack :** Bottle   **size :** 750ml   **closure :** Cork

**ageing :** The 2016 vintage can be enjoyed now or matured for another 5 years.

The De Grendel MCC is a classic blend of 64% Chardonnay and 36% Pinot Noir.

**in the vineyard :** The 2015 vintage will be remembered for its very dry and windy conditions during flowering, which resulted in a 15% smaller crop in the coastal region. As a result of this, the vineyard growth was less, and the bunches were smaller. These conditions, however, produced berries with a much higher concentration of fruit flavours. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years.

**about the harvest:** The harvest was 10 to 15 days earlier than normal. The grapes were handpicked.

**in the cellar :** Grape bunches were handpicked and gently whole bunch pressed to produce a more elegant wine. After settling and racking, the juice was inoculated and fermented into base wine in stainless steel tanks where it underwent malolactic fermentation. The base wine was filtered and bottled with 'Liqueur de Tirage', a yeast and sugar mixture which facilitates secondary fermentation in the bottle which creates natural carbonation. The wine was aged on the yeast in the bottle for 15 months to create that delicious biscuit-like richness before 'dégorgement' - the process whereby the yeast is removed to leave the wine beautifully clear. The result is a perfect bottle of Brut made in the Méthode Cap Classique style.

