

Nederburg Méthode Cap Classique Brut 2013

Bright and clear with golden undertones. Delicate aromas of crisp green apples, orange peel and almonds opening up into red berry fruit. Rich, layered and elegantly dry palate reminiscent of fresh-baked brioche with notes of citrus and red berry fruit. Pleasant, lingering with a crisp and fresh aftertaste.

An ideal accompaniment to any occasion, it's outstanding with fresh sushi, oysters and caviar, fresh summer salads, cold soups and many other dishes. The effervescence cuts through butter, egg or cream-based sauces, while the acidity serves to either clean the palate after subtly flavoured dishes, or compliment the tartness of tomato-based dishes.

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

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : alc : 11.81 % vol rs : 4.19 g/l pH : 3.09 ta : 6.50 g/l

type : Cap_Classique style : Dry body : Medium taste : Fruity

pack : Bottle size : 750ml closure : Cork

Crisp, zesty and refreshing with delicate flavours, Nederburg's first Méthode Cap Classique Brut celebrates a journey of more than two centuries with the love of winemaking at heart. This sophisticated and elegantly complex and dry effervescent wine is made in the traditional bottle-fermented style, from a cellar-selected blend of premium noble grape varieties, Chardonnay (50%) and Pinot noir (50%).

Exclusively available at the Nederburg wine farm in Paarl.

in the vineyard : Cooled by maritime breezes for optimal ripening of the fruit, the Pinot noir vines grow in deep red soil with good water holding capacity some 200m to 300m above sea level, while the Chardonnay vineyards are established in supplementary irrigated sandy/loam soil and situated 100m to 150m above sea level.

about the harvest: Hand-picked grapes were sourced from top-performing vineyards, situated in Stellenbosch, Durbanville and Simondium.

in the cellar : The Pinot noir and Chardonnay grapes were harvested entirely by hand at 18,5° to 20° Balling from mid-January until mid-February. After the grapes were whole bunch pressed, the juice was left to settle overnight. The clear grape juice was transferred to stainless-steel tanks for cold fermentation. After partial malolactic fermentation, the wine was prepared for secondary bottle fermentation. The wine was left on the lees for 72 months before the sediment was removed using the traditional process of remuage and dégorgement.

CELLAR-MASTER Andrea Freeborough (previous cellar-master)



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