

Methode Cap Classique Brut

A well-balanced Methode Cap Classique (MCC) wine with upfront lime and citrus flavours, and soft refined bubbles. A blend of Chardonnay for its finesse and ageing ability and Pinot Noir for body and fruit

Enjoy as an aperitif or with fresh Oysters, Sushi, fresh Strawberries or any Seafood or Fruit-based dishes.

variety : Chardonnay | 71% Chardonnay , 29% Pinot Noir

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 11.16 % vol rs : 8.5 g/l pH : 3.44 ta : 5.5 g/l

type : Cap_Classique **style :** Off Dry **body :** Full **taste :** Fruity

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

ageing : Ready to enjoy immediately.

about the harvest: Harvesting done by hand.

in the cellar : Second fermentation is initiated in bottle with addition of sugar and special yeast. Nine months on its primary lees followed by 22 months on its secondary lees has added extra dimension to this MCC.



Van Loveren Family Vineyards

Robertson

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www.vanloveren.co.za