

Eikendal Méthode Cap Classique 2017

The exuberant Eikendal Méthode Cap Classique is made in very small quantities. On the nose it lures with citrus and lime notes, peaches and cream and a fresh minerality. The long, slow bottle fermentation produced a very fine, pleasing mousse on the palate.

Pair with Pear, Goats' Cheese & Walnut Salad, Oysters, Raspberry Baked Brie, Gorgonzola Mushrooms.

Serve Suggestions: 12°C-14°C

variety : Chardonnay | 100% Chardonnay

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 1.0 g/l pH : 3.21 ta : 7.1 g/l

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

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

ageing : Up to 10 years if cellared correctly.

in the vineyard :

Chardonnay Clone 277 was specifically used for the MCC. The vineyards have been trellised in the VSP system. Plant spacing is 2.4 x 1m. Vines are under irrigation, using the Leaf Water Potential method to measure water stress in the grapes.

about the harvest:

The grapes were hand-picked.

Canopy was kept closed throughout the growing season to ensure minimal light intensity and as a result fresh acidity and remarkable concentrated flavours in the grapes. We picked the grapes early at approximately 19°B.

in the cellar : Only the finest heart of the press juice was used for this noble MCC. Settled for two nights. Fermentation in stainless steel took place at approximately 12°C, relying solely on naturally present, wild yeasts. After fermentation the base wine was kept on the gross lees for six months. The wine was then bottled for secondary fermentation and aged two years on the lees in the bottle, before it was riddled, disgorged and finally bottled.

