

Dieu Donne Methode Cap Classique 1998

Creamy and fresh apple and lemon elegance complement the gentle lees, biscuity, emphasised by a fine soft bubble.

variety : Chardonnay | 100% Chardonnay

winery : Dieu Donne Vineyards

winemaker : Stephan du Toit

wine of origin :

analysis : alc : 12.1 % vol rs : 11.6 g/l pH : 2.99 ta : 7.8 g/l so2 : 96 mg/l fso2 : 24 mg/l

type : Cap_Classique

pack : 0 **size :** 0 **closure :** 0



in the vineyard : Climate: Average temperature: 17-18°C

Average winter temperature: 8°C

Annual rainfall: 900mm

Soil: Deep Hutton soils with rocky top soil

Vineyards: Altitude: 480m

Slope: South West

Trellising: Extended Perold

about the harvest: The grapes were harvested at 19.5° Balling, T.A. 10.6g/l, pH 2.9.

in the cellar : 100% Chardonnay. Whole bunch pressing. Fermented in French oak barriques. Bottle fermented. Three years on lees.