

Cederberg Blanc de Blancs MCC 2016

A delicate layer of mousse created by continuous strings of fine bubbles releasing a bouquet of apricot, green pear and citrus. Refreshingly crisp and zesty bubbles with a dry finish.

Salmon and a rich cream cheese with an apple salad and lemon dressing. Say no more.

Cheese: Some blue cheeses, feta, cream cheese, parmesan and goat's milk cheese all work well.

variety : Chardonnay | 100% Chardonnay

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12.5 % vol rs : 3.2 g/l pH : 3.6 ta : 5.0 g/l

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

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

Platter's SA Wine Guide '20: 4.5 stars – 2014 vintage

Tim Atkin '19 Report – 2014 vintage

Amorim MCC Challenge '19: Silver – 2014 vintage

Champagne Sparkling Wine World Championships '19: Gold – 2014 vintage

Amorim Cap Classique '18: Silver – 2013 vintage

Platter's SA Wine Guide '19: 4.5 Stars – 2013 vintage

Tim Atkin '18: 90 – 2013 vintage

Cederberg & Lambertsbaai Wards Terroir Awards: Top Sparkling Wine – 2013 vintage

The Champagne Sparkling Wine World Championships: Gold – 2013 vintage

Platter's Wine Guide '18: 4.5 stars – 2012 vintage

Cederberg & Lambertsbaai Wards Terroir Awards: Top Sparkling Wine – 2012 vintage

ageing : 1 - 3 years.

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters. Wines that are as dramatic as the high altitude setting of the Cederberg. The chardonnay was planted in 1997, one of the oldest vineyard blocks on the farm.

in the vineyard : Facing: North west

Soil types: Glenrosa

Age: 19 years

Planted: 1.5 ha

Yield per hectare: 6 t/ha

Trellised: 4 wire Perold

Irrigation: Supplementary

Clone: CY3 on Richter 99

Harvest date: 20 January 2016

about the harvest: Grapes were picked at 19 balling.

in the cellar : A Chardonnay base wine is made of 11% alcohol. Grapes are whole bunched pressed and tank fermented with selected yeast strain. The tirage is prepared (sugar, yeast and riddling agents) and the wine is bottled under crown cap for second fermentation. Further sur lie maturation takes place in bottle over the next 48 - 52 months before riddling and disgorging of the Cap Classique. The Blanc de Blanc Cap Classique is made in a Brut style of residual sugar ranging from 3 -7g/l max.



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