

The Drift Penelope Cap Classique

This wine is fresh, creamy, with soft red fruit flavours on the palate and aromas of mangosteen and strawberry. A wine that sparkles with attitude.

Grouped with ginger, yuzu or lemon. Baba ganoush or hummus. Crudités. Ripe camembert.

variety : Touriga Franca | Certified Single Vineyard Touriga Franca

winery : The Drift Estate

winemaker : Bruce Jack

wine of origin : Overberg

analysis : alc : 12.5 % vol rs : 2.3 g/l pH : 3.38 ta : 6.4 g/l

type : Cap_Classique

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

2024 Veritas Awards - Gold

This is perhaps the only Champagne-method wine made from the famous Douro Valley grape, Touriga Franca.

"I've been attempting to name a wine for my wife for almost twenty years. She finally agreed to one, mostly because this is her favourite style of wine, but also because our altitude ensures high natural acidity, keeping the wine both beautifully balanced and fresh—just what she loves in her sparkles" - Bruce Jack

in the cellar : We pick the vines early to retain the lively natural acidity which will keep the eventual wine fresh for decades. After traditional whole-bunch basket-pressing, we allow the wine to ferment in old barrels. This allows us to build creamy mouthfeel without imparting any wood flavour to the wine. After a few months' maturation in barrel, the wine is transferred to their bottles for the secondary fermentation, where the CO2 bubbles are entrapped into the wine in the traditional Champagne method.

