

Rijks Methode Cap Classique Brut 2017

Rijk's Cap Classique has a rich lemon colour and a delicate mousse upon pouring. It exudes freshness and pure fruit on the nose by showcasing vibrant notes of apple, lemon blossom and white pear nuances. While slow-dancing on the palate, the bubbles release flavours of lime cordial and marmalade spread on bruschetta. This Brut has a long, elegant finish that promises to lift the spirits and excite the senses.

Recommended to be served at 10°

variety : Chenin Blanc | 67% Chenin, 33% Chardonnay

winery : Rijks Wine Estate

winemaker : Adriaan Jacobs

wine of origin : Tulbagh

analysis : alc : 12.5 % vol rs : 6.2 g/l pH : 3.13 ta : 6.5 g/l

type : Cap_Classique wooded

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

in the vineyard : Soil: Low yielding, well drained vertical shale/schist

Average Yield: 5.9 tons/Ha

Aspect: Easterly facing slopes

about the harvest: Grapes were night harvested and picked by hand to retain flavours.

in the cellar : Grapes were whole bunch pressed in our pneumatic press on a champagne programme. 100% of the base wine was fermented in stainless steel tanks, and lay on the lees for 9 months before it was bottled. The base wine went through 100% malo-lactic fermentation before bottling. After a controlled 2nd fermentation in the bottle to create the magical sparkle, an extended 4-year period of yeast contact was given to ensure maximum development of this exceptional sparkling wine.



Rijks Wine Estate

Tulbagh

023 230 1622

www.rijks.co.za