

Wildeckrans Methode Cap Classique Brut Chenin Blanc 2017

Sophisticated with crisp, refreshing acidity, great balance and a fine creamy mousse. Complex aromas of fresh biscuits, roasted almonds, baked apple and citrus zest. Clean, creamy texture, toasty, citrus and apple. Long elegant, delicious finish.

Freshly Shucked Oysters in Shallot Marinade

variety : Chenin Blanc | 100%

winery : Wildeckrans Wine Estate

winemaker : Braam Gericke

wine of origin : Bot River

analysis : **alc** : 13.5 % vol **rs** : 7.4 g/l **pH** : 3.14 **ta** : 9.1 g/l

type : Cap_Classique **body** : Medium

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

about the harvest: Grapes are harvested at lower balling, and undergo alcoholic fermentation in tank

in the cellar : Grapes are harvested at lower balling, and undergo alcoholic fermentation in tank. A second yeast culture is then added to the base wine, which is bottled for its second fermentation. After 24 months on secondary lees, the bottles are carefully riddled by hand for 4-6 weeks before disgorging.

