

Wildeckrans Methode Cap Classique Demi Sec

Clean hints of jasmine and citrus with a pleasant biscuit note. Refreshing, crisp, notes of green apple and tangerine, enveloped in creamy hints of caramel. Long finish

Light & zesty fish dishes - Citrus cured yellowtail with fresh herbs & pickled ginger. Creme Brulee, macaroons and citrus or stone-fruits.

variety : Blend - White | 100%

winery : Wildeckrans Wine Estate

winemaker : Braam Gericke

wine of origin : Bot River

analysis : **alc** : 11.5 % vol **rs** : 40.8 g/l **pH** : 3.08 **ta** : 10.3 g/l

type : Cap_Classique **style** : Sweet **body** : Light

pack : Bottle **size** : 750ml **closure** : 0

about the harvest: Grapes are harvested at lower balling

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.

