

Stellenzicht Cap Classique 2022

Delivering vibrant aromas of fresh citrus, green apples and brioche. Lively bubbles carry flavours of vivacious citrus zest set against a creamy backdrop of minerality with richer notes of toasted bread, yeast and butterscotch from the bottle maturation.

variety : Chardonnay | 100%

winery : Stellenzicht Wines

winemaker : L'Ré Hughes

wine of origin : Stellenbosch

analysis : **alc** : 10.32 % vol **rs** : 3.1 g/l **pH** : 2.97 **ta** : 8.8 g/l

type : Cap_Classique **style** : Off Dry **body** : Medium **taste** : Mineral

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

about the harvest: The Chardonnay grapes are hand harvested in the morning at lower sugar levels to maintain natural acidity.

in the cellar : Whole bunches are pressed whereafter the juice is racked to tanks for fermentation. After fermentation, the wine is racked and prepped for bottling. The Cap Classique undergoes secondary fermentation under crown cap in bottle, and aged on lees for 18 months before being disgorged.



Stellenzicht Wines

Stellenbosch

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