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Waterford Blanc de Blanc Cap Classique 2018

Displaying a light gold hue with a clear, refined bubble structure rising through the glass, this Cap Classique is a testament to patience and care in its crafting. The nose reveals light brioche notes, reminiscent of apple crumble, underpinning the yellow fruits and distinct pear aromas reflective of the warmer vintage. On the palate, the wine showcases a refined mousse and smooth texture. A vibrant acidity is complemented by subtle pear notes, carried over from the nose, and a touch of lime cordial. Granny Smith apple adds freshness, lifting the mid-palate, while a gentle sweetness lingers on the finish, balanced by a refreshing acidity.

The extended lees contact, spanning six years under the crown cap, integrates seamlessly, contributing to the wine's texture and depth. With time, the wine ages elegantly, developing greater richness and a more refined bubble structure, enhancing its complexity and textured mouthfeel. The richer brioche and nutty characteristics take centre stage as the luxurious mouthfeel is further enhanced.



variety : Chardonnay | 100% Chardonnay
winery : Waterford Estate
winemaker : Mark Le Roux
wine of origin : Stellenbosch
analysis : **alc :** 10.5 % vol **rs :** 4.3 g/l **pH :** 3.05 **ta :** 8.8 g/l
type : Cap_Classique **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Ageing potential: 5 - 10 years from release.

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to create truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we craft wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir.

in the vineyard : This vineyard is planted on the Estate, with shallow gravel and white clay soils that provide optimal drainage, encourage root development, and impart distinct minerality to the Chardonnay grapes, enhancing the complexity and finesse of the resulting Cap Classique.

The 2018 vintage marked the beginning of drought recovery, with increased rainfall and cooler temperatures similar to the 2017 vintage. Despite this, the lingering effects of the drought were evident throughout the Winelands, as the vines continued to struggle under heat stress and water scarcity. However, the heat facilitated full phenolic ripeness, while the limited rainfall resulted in a notably small yield.

in the cellar : Created by utilising Méthode Champenoise - the classic method of making champagne - our vintage Cap Classique is made from Chardonnay planted on the Estate and defined by secondary characteristics from extended ageing on its lees and in the bottle. The Chardonnay grapes undergo hand harvesting and are whole-bunch pressed in the cellar. Only the delicate free- run juice from the early stages of pressing is transferred into a stainless steel vessel for fermentation. Following fermentation, the wine is aged on the lees for 8 months before bottling.

Maturation: Aged under crown for 6 years before degorging.

Waterford Estate

Stellenbosch

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