

Nederburg Méthode Cap Classique Brut NV

Breakfast cereal might snap, crackle and pop, but so do the lively bubbles on this fizz! Yeasty biscuit notes and light citrus marmalade can be found on the nose and palate of this vibrant, energetic bubbly. Initially zesty and lively, it then morphs into a rich, sophisticated toasty, creamy and rounded mouthful with light honeyed lees notes. Rewarding, tasty and flavourful, it balances freshness and liveliness with complexity and structure. Altogether, an appeal mouthful.

Oysters, salmon blinis, Quiche Lorraine.

variety : Chardonnay | 65% Chardonnay, 35% Pinot Noir

winery : Nederburg Wines

winemaker : Natasha Boks

wine of origin : Western Cape

analysis : alc : 12.04 % vol rs : 5.67 g/l pH : 3.01 ta : 7.04 g/l

type : Cap_Classique **style** : Dry **body** : Medium **taste** : Fruity

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

Crisp, zesty and refreshing with delicate flavours, Nederburg's first Méthode Cap Classique Brut celebrates a journey of more than two centuries with the love of winemaking at heart. This sophisticated and elegantly complex and dry effervescent wine is made in the traditional bottle-fermented style, from a cellar-selected blend of premium noble grape varieties, Chardonnay (50%) and Pinot noir (50%).

Exclusively available at the Nederburg wine farm in Paarl.

in the vineyard : Hand-picked grapes were sourced from top-performing vineyards, situated in Stellenbosch, Durbanville and Simondium. Cooled by maritime breezes for optimal ripening of the fruit. Pinot noir vines grown in deep red soils situated at 200m to 300m above sea level, supporting Chardonnay wines from sandy/loamy soils situated at 100m to 150m above sea level.

about the harvest: The Pinot noir and Chardonnay grape bunches were harvested entirely by hand at 18,5° to 20° Balling from mid-January until mid-February

in the cellar : After the grapes were whole bunch pressed, the juice was left to settle overnight. The clear grape juice was transferred to stainless-steel tanks for cold fermentation. After partial malolactic fermentation, the wine was prepared for secondary bottle fermentation. The wine was left on the lees for 83 months before the sediment was removed using the traditional process of remuage and dégorgement.



Nederburg Wines

Paarl

021 862 3104

www.nederburg.com