

Groot Phesantekraal Cap Classique Blanc de Blanc 2023

An initial luring character of shortbread, lime, and nuance of vanilla introduces the seriousness of this Cap Classique. The wine has a distinctive saline character finishing off the palate with lime zest, nougat, almonds and a chalkiness.

Beautiful fresh crisp flavours with lovely dairy nuances combine well with fresh citrus based salads such as Salmon Nicoise, light sushi and red wine shallot vinaigrette infused oysters. Bubbles for breakfast. Yes, our Cap Classique with underlying brioche flavours certainly lends itself to be enjoyed with your favourite French toast.

variety : Chardonnay | 100%

winery : Groot Phesantekraal

winemaker : Richard Schroeder

wine of origin : Durbanville

analysis : alc : 11.38 % vol rs : 4.4 g/l pH : 2.94 ta : 7.6 g/l

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

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

in the vineyard : Grown on a lower south facing slope on the Groot Phesantekraal farm within a nearby proximity to the Atlantic Ocean. This factor allows for slow ripening conditions, which led to harvesting of Chardonnay at the end of January.

about the harvest: This Cap Classique was harvested at the end of January at 19° Balling.

in the cellar : The grapes were whole-bunch pressed to gently extract the cuvée juice, which was then racked into stainless steel tanks (80%) and new French Oak Barrels (20%). It was bottled under crown cap and matured on the lees for 25 months before disgorgement.



Groot Phesantekraal

Durbanville

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