

Waterford Blanc de Blanc Cap Classique 2019

The wine shows a classic Blanc de Blancs gold with a string of pearl-like bubbles rising elegantly through the glass. Our Cap Classique is not rushed; it is a wine whose craft is patient and precise, accumulating a total of six years for its secondary fermentation. The nose opens with a rush of brioche, followed by rich apricot and stone fruit aromas underpinned by a subtle orange rind character that slowly becomes more prominent as the wine lingers in your glass. On the palate, a soft, integrated bubble captures attention, carrying flavours that follow seamlessly from the nose.

The wine's balancing acidity provides vibrancy, harmonising with the nutty undertones that have developed over six years of yeast contact in the bottle. The extended maturation contributes to both texture and depth, with the mousse creating a refined creaminess. As the wine evolves under cork, it will continue to reveal layers of richness and complexity, the brioche and nutty elements taking centre stage in a finish that is both luxurious and enduring.

variety : Chardonnay | 100% Chardonnay

winery : Waterford Estate

winemaker : Mark Le Roux

wine of origin : Stellenbosch

analysis : alc : 11.5 % vol rs : 3.3 g/l pH : 3.17 ta : 7.2 g/l

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

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

ageing : 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 2019 vintage in the Cape Winelands experienced cooler weather due to increased rainfall, which was much-needed in the agricultural industry. This vintage is fruit-forward with a softer structure, especially in late-ripening varieties. Wineries chose to extend grape ripening to achieve normal tannin levels.

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. 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.

Maturation: Aged under crown for 6 years before degorging.



Waterford Estate

Stellenbosch

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