

Weltevrede Brut Cap Classique 1999

Weltevrede's first Cap Classique sparkling wine was released just in time for the wedding of Lourens Jonker's son, Philip, with Lindelize Palmer on 1 December 1996. This special sparkling wine bears the name Philip Jonker Brut, as Philip was involved with its making in the Weltevrede cellar during his first year of practical experience as student.

variety : Chardonnay | Chardonnay

winery : Weltevrede Wine Estate

winemaker : Philip Jonker

wine of origin :

analysis : alc : 10,32 % vol rs : 8,9 g/l pH : 3,27 ta : 6,2 g/l

pack : Bottle



about the harvest: The wine is made from Chardonnay grapes, harvested at 18 degrees Balling and treated with utmost care. The Chardonnay grapes ripened too early in 1994, therefore the sugar level was too high to make a Cap Classique of outstanding quality. However, from 1995, Chardonnay will probably be used to make this wine.

in the cellar : The wine is made according to the French Methode Champenoise and has a typical yeast character. The sparkling wine acquires its unique complexity and yeasty character after being left on the lees for two years before bottling. In this manner the yeasty character is reinforced and the wine softened.

After a second fermentation in the bottle was completed, the bottles were placed at 45 degrees with the heads downwards and turned daily for the yeast to settle in the neck before degorgement. A special liqueur was used to sweeten the sparkling wine slightly and to top it up.