

SOUTH AFRICA

KLEINE ZALZE

· VINTAGE BRUT ·

MÉTHODE CAP CLASSIQUE



Méthode Cap Classique VINTAGE BRUT 2017

Wine of Origin:

Western Cape

Viticulture:

Prolonged winter conditions continued in some areas up until September, followed by a cool spring, which delayed bud burst by 7 to 14 days. The cold, wet weather conditions ensured even bud burst, as well as the accumulation of water supplies that would allow the vineyards to cope with the warmer conditions later in the season. Ideal weather conditions during the harvest season – moderate day temperatures, cool night temperatures and no prolonged rain or heat waves – had a positive impact on wine grape quality and establishing good colour and flavour. The Chardonnay grapes came from Robertson region and planted in rich limestone soils. The Pinot noir was planted on cooler areas of Stellenbosch. Because of early picking no additional irrigation was needed and canopy was opened to ensure enough sun exposure of the bunches.

Vinification:

Chardonnay 65% and Pinot Noir 35% were handpicked in the cool of the early morning. Pressing whole bunch, only the free run juices were used and separate parcels of each of the varieties were vinified in stainless steel tanks. Grapes were picked between 17-20°balling to ensure low alcohol and pH. With secondary fermentation the wine fermented and matured for 70 months on the lees in the bottle. After *rémuage* (turning of the bottles) the 2017 Vintage Brut was disgorged and in line a dosage was added to residual level of 5g/l.

Winemakers Note:

A full-bodied classical style Cap Classique crafted from the finest selected parcels of the traditional grape varieties Chardonnay and Pinot Noir. Bottle fermented and matured for six years prior to disgorgement. Chardonnay contributed to elegance and complexity whilst Pinot Noir provides intensity and richness. A subtle pale gold colour in line with a very delicate nose. Freshly baked brioche and biscotti aromas with a rich lees-creaminess and an elegant, lively fine mousse. This wine pairs well with oysters, fresh pan-seared fish or a cheese board.

www.kleinezalze.co.za

