



Méthode Cap Classique NON VINTAGE BRUT

Wine of Origin:

Western Cape

Viticulture:

The Chardonnay thrives in the limestone-rich soils of Robertson, where well-drained, mineral-laden earth and warm, sunny days produce grapes with vibrant fruit and remarkable palate length. Careful attention to row orientation, vine spacing, and canopy management ensures optimal sun exposure while protecting the delicate fruit from excessive heat, allowing for slow, even ripening and the development of complex aromatics. The Pinot Noir is grown on the cooler, wind-swept slopes of False Bay in Stellenbosch, where moderate daytime temperatures and cool nights preserve fresh acidity and subtle aromatics. Vine training and selective leaf thinning promote air circulation and sunlight penetration, reducing disease risk and enhancing even ripening. Bunches are hand-harvested between 17-18°B.

Vinification:

The grapes were whole-bunch pressed, and only the free-run juice was used. Each parcel of varietal was vinified separately in stainless steel tanks to preserve purity and character. In the final assemblage, Chardonnay forms the backbone of the blend. After blending, the wine completed malolactic fermentation before being bottled under crown closure. Secondary fermentation then took place in the bottle for 12-18 months on the lees, after which the wine was disgorged and a final dosage added to achieve balance and finesse.

Winemaker's Note:

A traditional Cap Classique, showing vibrance elegance and purity. Gentle fruit driven aromas followed with a hint of freshly baked bread. The fine mousse makes it as perfect for a festive toast as it is for a relaxed moment of self-care on the couch with a bowl of crisps. Its balance and charm make every sip a small indulgence, whether shared with friends or savoured alone.

Analysis:

Alc - 12 %vol RS - 9.7g/l TA - 7.2g/l pH - 2.98

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