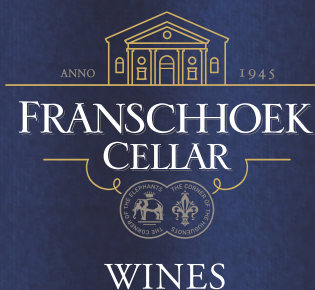




PRODUCED FOR FRANSCHHOEK CELLAR  
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA



## Cap Classique BRUT ROSÉ NV

### INSPIRATION

The Franschoek Valley is world renowned as a destination for those who enjoy the finer things in life: sophisticated dining, world class wines and truly breath-taking views. Sipping on a perfectly chilled glass of Franschoek Cellar Brut Rosé Cap Classique at sunset, while overlooking the pink and orange hues fall over the mountains, was the inspiration for this delicious Cap Classique.

### TASTING NOTE

A salmon-pink blush complemented by a seductive brisk sparkle. Fun and flirtatious with bubbles that burst gently on your tongue. Aromas of raspberries, strawberries and pomegranate and other subtle red berry flavours.

### THE SOURCE

This is a Pinot Noir-led rosé with all the brightness and freshness of this grape variety displayed in the wine. Because we believe in soft handling, all grapes are picked by hand and transported in 20kg boxes to prevent crushing. We pick early in the morning at a B° level between 18.5 and 19.0 to ensure an alcohol level of around 11% vol. is reached before the secondary fermentation takes place.

### WINEMAKING APPROACH

We crush the two varietals separately and whole-bunch press for one of the pressings. We then let the juice settle for 40 hours before we rack and inoculate to ensure consistent quality in stainless steel tanks. After the first fermentation the base wine is blended, stabilised and filtered before bottling for the secondary fermentation. We leave the wine on the lees for 24 months. After that, the bottles are riddled and disgorged.

### FOOD PAIRING

Best served chilled at 6°C to 8°C for delicious, easy drinking with or without food. Great with sushi, roast chicken, creamy pasta, veal schnitzels or fishermans pie.

### AGEING POTENTIAL

Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to four years from vintage.

### ANALYSIS

Alcohol: 12.5% | pH: 3.3 | TA: 6.1 g/l | RS: 10 g/l

### WINE OF ORIGIN

Western Cape