

Jean Le Long Prestige Cuvée

Vintage: 2009
Origin: Western Cape
Variety: 100% Chardonnay.

Vineyard Management:

The Chardonnay grapes for this rare cuvée (blend of finest base wines) is exclusively selected from high altitude cooler climate vineyards, which are meticulously tended to for ultra-premium quality. Harvest begins early in the season in the calm, crisp hours before daybreak at lower sugar levels to achieve the desired natural freshness and balance in the fruit for the making of pristine MCC base wine.

Winemaking:

The journey to make a truly memorable Cap Classique is long and demanding, requiring exacting patience and commitment from the winemaker. It starts with whole-bunch pressing of the grapes in separate lots, with only the first 500 litres per ton of the best juice extracted. After the first fermentation, the tank was filled and left on the primary lees up until blending. Only the best quality Chardonnay components were selected for the final blend of the base wine that was then stabilised and filtered.

The addition of the 'liqueur de tirage' (yeast) signals the start of the second fermentation in the bottle where the millions of tiny MCC bubbles form that give this style its mesmerizing allure. The final phase consists of a minimum of 96-months on lees before being riddled, and another 24-months before disgorging, totalling to 120-months on the lees. Followed by a further minimum period of 12 months on cork, for crystal clear definition of flavours and exceptional complexity.

Tasting Notes:

The seductive pale gold colour, with a flourish of tiny bubbles, capture the imagination immediately, followed by enticing lemon cream, beeswax, pink grapefruit and toasty brioche aromas that persist onto an intricate palate. Here the beautiful citrus core of lemon and orange zest opens up, along with rich roast nuts and flattering minerality finishing with extraordinary length and freshness.

Food Matches:

The complex citrus flavours of this wine and its tinge of salty minerality will make you salivate for a culinary compliment. Try it with rich seafood such as seared scallops, grilled lobster and seafood risotto. Also goes well with terrines, jambon and aged hard cheeses.

Technical Analysis:

Alcohol 13 %	Total Acid 5.93 g/l
Residual Sugar 4 g/l	pH 3.27

