



# CAP CLASSIQUE BRUT ROYALE NV

*The Franschhoek Valley is renowned for its fine dining, world-class wines, and breathtaking views. This meticulously crafted Cap Classique embodies the sophistication and elegance of this stunning locale, making it perfect for any occasion.*

## TASTING NOTE

Enticing lemon cream and almond biscotti lead with a soft burst of fresh lemon and orange peel on the nose. Enjoy gentle citrus and notes of tropical fruit on the palate with a well-versed, rich mouthfeel, detectable minerality, great balance and a seamless finish.

## THE VINEYARDS

Hand-harvested in the cool of the morning at lower sugar levels for the bracing freshness required in a traditional Cap Classique. Both Chardonnay and Pinot Noir are whole bunch pressed, and only the most premium juice is left to settle in the tank for 48 hours.

## WINEMAKING APPROACH

The clear juice is racked from the lees and fermented separately. After this, the wine is left on the primary lees until blending. Different base wines are selected to represent the style and character the winemaker prefers. During the second fermentation in the bottle the magic happens. The wine matures on the lees for 12 to 15 months. After disgorgement and dosage, the Franschhoek Cellar Brut Royal NV is ready to be enjoyed.

## FOOD PAIRING

Best served chilled at 6°C to 8°C for delicious, easy drinking with or without food. Great with sushi, breakfast frittatas, asparagus tart, or smoked salmon blini.

## AGEING POTENTIAL

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

## ANALYSIS

Alcohol: 11.5% | pH: 3.2 | TA: 6.3 g/l | RS: 10 g/l

## WINE OF ORIGIN

Western Cape

