



CAP CLASSIQUE BRUT ROSÉ NV

The Franschoek Valley is famous for sophisticated dining, world-class wines, and breathtaking views. This delightful Cap Classique was inspired by the enjoyment of a moment against a sunset mountain backdrop.

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, pomegranate and other subtle red berry flavours.

THE VINEYARDS

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.

WINEMAKING APPROACH

We crush the two varietals separately using a whole bunch press for one of the pressings. After the juice has settled for 40 hours, we rack and inoculate it in stainless steel tanks. Following the first fermentation, the base wine is blended, stabilised, and filtered before bottling for secondary fermentation. The wine is aged on the lees for 24 months before riddling and disgorging.

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 fisherman's pie.

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: 11.6% | pH: 3.1 | TA: 6.1g/l | RS: 1g/l

WINE OF ORIGIN

Western Cape

