

AVONTUUR CAP CLASSIQUE

VINTAGE: NV
WO: Western Cape
VARIETY: Chardonnay 58% | Pinot Noir 42%

VITICULTURE:

Harvest begins early in the season at lower sugar levels to achieve the crisp, natural freshness wanted for exceptional base wine. Grapes are hand-picked in the cool dawn and meticulously sorted. The berries are then placed in small lug boxes for gentle handling and transportation to the cellar.

WINEMAKING:

Only the finest free-run juice is used for fermentation. Upon completion, the tanks are filled and left on the primary lees until blending for extra flavour and texture. The final blend of the base wine is then stabilized and filtered. The sugar levels are adjusted to 24 g/l followed by the addition of the 'liqueur de tirage' (yeast) for the second bottle fermentation, where all the magic of the bubbles transpire. A minimum of 12 months maturation on the lees in the bottle follows to build extra complexity and character before release.

TASTING NOTES:

Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti precede lovely layers of citrus and a finish with appealing length and freshness. Maturation on the lees provides a well-rounded, creamy mouth-feel with mouth watering minerality, good balance, and a seamless finish.

FOOD PAIRING:

Enjoy well chilled as on its own or as the perfect partner for panko-crusted prawns with lemon-garlic aioli, gourmet mac and cheese with parmesan and pancetta or fresh oysters.

Alc: 12 % vol | RS: 9.0 g/l | TA: 6.85 g/l | Ph: 3.2

