

## CHENIN BLANC METHOD CAP CLASSIQUE, DEMORGENZON

Vintage

Non vintage



DeMorgenzon's Method Cap Classique is a non-vintage and makes use of blending different base wines to maintain consistency in the final product.

### TASTING NOTE

Honey, white peach and hints of pineapple are complemented by savoury notes of roasted almond and toasted brioche. A fine mousse and refreshing acidity provide a remarkably refreshing drinking experience.

### VINEYARD INFORMATION

DeMorgenzon is renowned for producing world class Chenin Blanc. Cool ripening conditions and deep granite-based soils result in crisp and textured wines. Vineyards destined for MCC are managed specifically to provide good sun exposure to grapes that are being picked earlier than usual.


### VINIFICATION DETAILS

The grapes were handpicked and harvested for freshness and acidity at between 18.5° and 19.5° Balling. Grapes are pre-cooled and then whole bunch-pressed with the juice allowed to settle naturally. Half of the wine was fermented in stainless steel tanks and the other half in older French oak barrels. The wine was aged without SO<sub>2</sub> for 5 months and on the lees for a total of 11 months before the base wine was prepared for bottling. The wine was further aged in the bottle on second ferment lees for 18 months. Final dosage is done with a 'late harvest' style of Chenin Blanc which is fermented and aged in French oak casks.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	6.2
pH	Acidity
3.14	7.9

### ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	No	75cl	No



Winemaker

Carl van der Merwe



Fining Agent

Isinglass



Closure

Muselet cage



Region

Stellenbosch



Vegan

No