

1682 CHARDONNAY MÉTHODE CAP CLASSIQUE, STEENBERG

Vintage

Non vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12	7.4
pH	Acidity
3.26	6.3

The quintessential sparkling for all occasions, 1682 Chardonnay is a blanc de blanc and made exclusively from Chardonnay grapes in the traditional French method, and as such is designated Cap Classique.

TASTING NOTE

The 1682 Chardonnay Cap Classique has a pale lemon colour and a delicate mousse. It exudes freshness and pure fruit on the nose, vibrant notes of Granny Smith apple, candied lemon rind and white peach. It is lively on the palate, displaying finesse and complexity with a crisp acidity. Flavours of lemon cordial, honeyed nectarines, toasted croissant and pistachio are evident on the palate. It has a long, yet refreshing finish.

VINIFICATION DETAILS

The Brut 1682 Chardonnay is a blanc de blanc and made exclusively from Chardonnay grapes. It is made in the traditional French method and as such is designated Cap Classique. The Chardonnay grapes were picked by hand at low sugar levels of 17 – 19°B and whole-bunch pressed. The juice that is extracted is low in phenols, high in natural acidity and relatively neutral in terms of varietal flavour. This juice ferments with a strong strain yeast to form the base wine. Once the base wine is stabilised, it is fermented a second time in the bottle. During this secondary fermentation the yeast produces CO₂, which is the bubbles or mousse. Post fermentation, the bubbly was aged on its yeast lees for a minimum of 12 months up to 18 months.

AWARDS

Platter: 90 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	Yes	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Elunda Basson	Bentonite, PVP	Muselet cage	Western Cape	Yes

