



NEETHLINGSHOF

CAP CLASSIQUE BRUT | NV



THE WINEMAKING

Healthy grapes, slightly unripe, are hand-harvested early in the season and deposited directly into pneumatic presses as whole bunches. The pressing is done very gently according to a Champagne pressing programme, using only the cuvee, the best quality juice, in the blend. After blending, yeast and sugar are added for a secondary fermentation in the bottle, which takes 6 weeks and produces the magical bubble. Finally, the sparkling wine is matured in contact with the lees for an average of 18 months. The Blend is 70% Chardonnay and 30% Pinot Noir.

WINEMAKER'S COMMENTS

Colour: Medium lemon

Aroma: Citrus with a touch of tropical fruit and biscuit on the nose

Palate: Due to its crisp acidity and delicate fruit, the wine maintains its fresh, racy zestiness.

Maturation potential: Ideal for drinking now, it will gain complexity over the next 2 years.

FOOD PAIRING

Enjoy with a delectable array of dishes including asparagus, avocado, sushi, Chinese and Thai cuisine, smoked snoek, gravlax, omelets, and grilled white fish kebabs.

CHEMICAL ANALYSIS

Alcohol	11.50 % by volume
Residual sugar:	4.6 g/l
Total extract:	21.8 g/l
Total acidity:	7.3 g/l
pH:	3.16
Total Sulphur:	51 mg/l