



# NEETHLINGSHOF

## CAP CLASSIQUE BRUT ROSÉ | NV



### THE WINEMAKING

Early in the season, slightly unripe but healthy grapes are harvested by hand 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. To achieve its color, about 2% of a specially prepared red wine made from Pinot Noir is added. After blending, yeast and sugar are added for a secondary fermentation in the bottle, which takes 6 weeks to produce the magical bubbles. The sparkling wine is then matured in contact with the lees for an average of 18 months. After riddling and disgorging a small amount of dosage is added to balance. The blend consists of 35% Pinot Noir, 30% Chardonnay, 30% Pinotage, 5% Pinot Meunier

### WINEMAKER'S COMMENTS

**Colour:** Pale salmon

**Aroma:** Tart Strawberry on the nose, strawberry shortcake and a hint of rhubarb.

**Palate:** A uniquely rich, fruity character reminiscent of strawberries with a touch of brioche.

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

### FOOD PAIRING

Enjoy with an Asian-style roast chicken with honey, miso and ginger glaze.

### CHEMICAL ANALYSIS

Alcohol	11.50 % by volume
Residual sugar:	8.3 g/l
Total extract:	24.5 g/l
Total acidity:	7.2 g/l
pH:	3.08
Total Sulphur:	37 mg/l