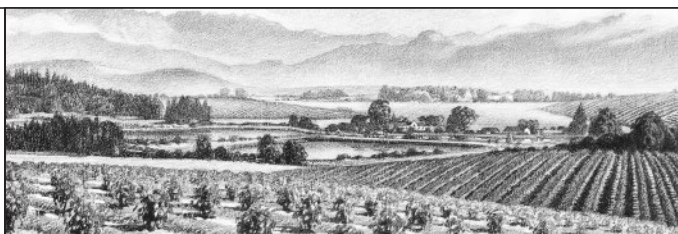


M·A·N Family Wines

Méthode Cap Classique Brut



Wine description & food pairing

This is a traditional-method bottle-fermented sparkling wine. The wine is light-yellow, with a green tinge. A refreshing style with lemon-drop and Granny-Smith apple aromas. Fresh quince and lively lemon zest on the palate. The finish is long with hints of biscotti and cookie dough flavours from the time on lees. The beauty of this wine is its versatility. Perfect as an aperitif or complemented by delicate dishes such as fresh oysters and lobster, although even a tuna steak and pommes frites would pair suitably. Serve chilled at 5°C.

Vineyards

Dry-farmed, trellised and untrellised vineyards from the Agter-Paarl region.

Winemaking techniques

The grapes were harvested at 19° - 20° balling for optimum freshness and natural acidity. Cold fermented to preserve fruit and crispness. 30% of the wine was matured in oak for 4 months prior to bottling. Secondary fermentation happened in the bottle and the wine matured for a further 13 months on the lees before disgorgement. A small amount of barrel-fermented wine was used to add complexity with dosage. Another 3 months conditioning and settling time was allowed before release.

Vintage conditions

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics.

Méthode Cap Classique

In South Africa, the traditional Champagne method is known as Méthode Cap Classique (MCC). These wines must spend a minimum of 12 months in bottle on the lees to qualify for this designation.

Technical details:

Blend: 100% Chardonnay • **Grape source:** Dry-land vineyards in Agter-Paarl

Closure: Natural Cork • **Barcode:** EAN 6009801341187 •

Alc: 12,0% • **RS:** 8,9 g/l • **TA:** 7,8 g/l • **pH:** 3,05