



TASTING NOTES

SPRANKEL MÉTHODE CAP CLASSIQUE 2016

95% chardonnay, 5% pinot noir

ALCOHOL: 12% **RS:** 6.9 g/l **TA:** 7.8 g/l **pH:** 3.29

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain between the wine-growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: Klapmuts/Longlands type soils of Malmesbury shale origin.

VINIFICATION AND PRODUCTION SYSTEM: The sixth vintage of this delicious MCC. The grapes were whole-bunch pressed and the first fermentation took place in stainless steel tanks. The wine was kept on the secondary lees in a stainless steel tank for seven months. The second fermentation took place in the bottle, after which it was kept on the lees for a further 55 months prior to disgorgement.

ORGANOLEPTIC DESCRIPTION: Brut.

COLOUR: Light straw hue with a youthful tinge of green.

BOUQUET: Leaving it on the lees in excess of four years adds the richness of granny's butter biscuits and brioche to the vibrant citrus and crunchy apple flavours.

TASTE: Perfectly rounded and balanced with crisp acidity, ripe fruit and palate-cleansing mousse, inviting another sip.

SERVING TEMPERATURE: Chilled, 10–15°C (50–59°F).

PRESERVATION: Ready to be enjoyed straight away, with good ageing potential of eight to ten years.

GASTRONOMIC SUGGESTIONS: Delicious on its own but will be superb with simply prepared seafood dishes such as fresh crayfish or line fish with a beurre blanc sauce.