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TASTING NOTES

SPRANKEL CAP CLASSIQUE 2017

90% chardonnay, 10% pinot noir

ALCOHOL: 12% **RS:** 4.3 g/l **TA:** 7.9 g/l **pH:** 3.12

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

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

VINIFICATION AND PRODUCTION SYSTEM: The seventh vintage of this delicious Cap Classique. 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.

Babylonstoren Farm · Klapmuts/Simondium Road · Franschoek · South Africa

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