



THE MATRIARCH 2018 METHOD CAP CLASSIQUE

TASTING NOTES

A golden jewel in an ocean of apple juice, green strawberries and orange blossom. Surprising with characteristics of a bushel of apples prepared ten different ways. Freshly baked apple crumble and notes of jasmine welcomes a summer concert and New Orleans oysters.

WINEMAKER, DANIEL KEULDER'S COMMENTS

The Matriarch 2018 marks our ninth vintage of white bubbly and our enduring love of Method Cap Classique. The Matriarch is made in the classic Method Champenoise style – 50% Chardonnay and 50% Pinot Noir.

The Chardonnay which contributes elegance and finesse as well as the Pinot Noir that lends a broader flavour spectrum to the blend, are both sourced from the Durbanville area.

After selective hand harvesting, the grapes are gently whole bunch pressed, yielding juice rich in natural acidity and subtle fruit flavours. Thereafter, the juice is lightly clarified and co-fermented in stainless steel tanks to preserve these delicate fruit flavours. The secondary fermentation in the bottle generates the development of our fine mousse (bubbles). A further 13 months of maturation "sur lie" generates generous mouth and brioche flavours.

VITICULTURAL DETAILS

Cultivar: 50% Chardonnay and 50% Pinot Noir

Vintage: 2018

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Hutton

TECHNICAL DATA

Alcohol: 11.78%

Residual Sugar: 12.6g/L

Total Acidity: 6.7g/L

pH: 3.38

Annual Production: 7 300 btls

