



THE GRANDE MATRIARCH 2017

METHOD CAP CLASSIQUE

TASTING NOTES

A grand meet-cute. Strawberry syrup and ruby grapefruit waltz hand-in-hand through a red fruit grove. Rose petals and flakes of potpourri shimmer in shades of rose gold. Picture perfect with slivers of ostrich carpaccio and a view overlooking Cape Town's flickering city lights.

WINEMAKER, ETIENNE LOUW'S COMMENTS

The Grande Matriarch is our first attempt at making a 100% Pinot Noir, serious style Method Cap Classique.

The grapes were sourced in Durbanville, hand-picked at low sugar levels of 18.5 - 19°B and whole bunch pressed. The extracted juice is low in phenols, high in natural acidity and has a delicate blush colour. The juices are fermented with a strong yeast strain to form the base wine and once the base wine is stabilised the wine is bottled for the second fermentation under a crown cap.

The wine is then left on the lees for 39 months before disgorgement. The dosage used (filling up the bottles before corking) was also Pinot Noir, which makes this a truly 100% Pinot Noir MCC.

VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir

Vintage: 2017

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

Soil Type: Hutton

TECHNICAL DATA

Alcohol: 12.35%

Residual Sugar: 6.8 g/l

Total Acidity: 6.6 g/l

pH: 3.31 g/l

Total Extract: 25.1 g/l

Annual Production: 2 800 Bottles

