



THE DRACKS A MATRIARCH 2016 METHOD CAP CLASSIQUE

TASTING NOTES

See the morning in with wonderful apfelstrudel and spicy chai biscotti nuance. Let fresh green apple, nettles and lime highlights refresh as the sun shines, or relax later while mellow pear, litchi and juicy white nectarine proposition you from your glass. With a glass of the right superfine mousse in your hand, every part of every day is a noteworthy celebration.

WINEMAKERS COMMENTS

The 2016 Matriarch in white marks our seventh vintage of white bubbly and our ever love of Method Cap Classique.

The Matriarch is made in the classic Method Champenoise style of 50% Chardonnay and 50% Pinot Noir. The Chardonnay is sourced from Durbanville and contributes elegance and finesse while the Pinot Noir is sourced from a cool coastal region and adds richness to the overall blend.

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 bottle allows for the development of mousse (bubbles) where after the wine is matured sur lie for a further 14 months.

VITICULTURAL DETAILS

Cultivar: 50% Chardonnay and 50% Pinot Noir
Vintage: 2016
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 12.0%
Residual Sugar: 6.6g/L
Total Acidity: 6.9g/L
pH: 3.31

