



NITIDA

HANDMADE IS AN ATTITUDE

THE MATRIARCH 2014 METHOD CAP CLASSIQUE

Tasting Notes

Modern sophistication as outrageous fantasy heels rock gold lame. Copious, juicy bubbles bring happiness to just baked strawberry cheesecake from beautifully integrated fresh lees. Romantic aperitif might lead to saucy chicken fricassee adventure.

Winemakers Comments

The 2014 Matriarch in white marks our five 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 9 months.



TECHNICAL DATA

Alcohol: 12.0%
Residual Sugar: 9.8g/L
Total Acidity: 7.6g/L
pH: 3.34

VITICULTURAL DETAILS

Cultivar: 50% Chardonnay, 50% Pinot Noir
Vintage: 2014
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton