



## THE MATRIARCH 2015 METHOD CAP CLASSIQUE

### TASTING NOTES

Creamy fine, fine mousse embraced by a svelte golden vibe. Light honeysuckle floral yields to smooth macadamia and juicy pear. All kept delightful by a counter thrust of brisk Bonnie Brae lemon and fresh apple peel. Partner with Rose Water Turkish delight and dark choc to bring romance to any celebration.

### WINEMAKERS COMMENTS

The 2015 Matriarch in white marks our sixth 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 11 months.

### VITICULTURAL DETAILS

Cultivar: 50% Chardonnay and 50% Pinot Noir  
Vintage: 2015  
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E  
Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 12.5%  
Residual Sugar: 6.6g/L  
Total Acidity: 6.9g/L  
pH: 3.31

