



THE MATRIARCH 2017 METHOD CAP CLASSIQUE

TASTING NOTES

Classy fine mousse bursts through gorgeous creamy lemon grass and apfelstrudel. Balancing cinnamon cream biscuits, fresh honey crisp apples and brasil nuts. Pack in the basket for "high tea with the Mad Hatter" or a long lazy Sunday family picnic at the water's edge.

WINEMAKERS COMMENTS

The Matriarch 2017 marks our eighth 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, sourced in Durbanville, contributes elegance and finesse.

The Pinot Noir, also sourced from the Durbanville area, lends a broader flavour spectrum to the 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 the bottle generates the development of our fine mousse (bubbles). A further 12 months of maturation "sur lie" generates a generous mouth and brioche flavours.

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: 12,22%
Residual Sugar: 8.7g/L
Total Acidity: 6.9g/L
pH: 3.34

