



THE MATRIARCH 2019 METHOD CAP CLASSIQUE

TASTING NOTES

Crisp green apple, sparkling grapefruit & refreshing lime intertwine with copious, juicy bubbles. The creamy fine mousse pairs perfectly with baked strawberry cheesecake topped with dark chocolate ganache to bring romance to any celebration.

WINEMAKER, DANIEL KEULDER'S COMMENTS

The Matriarch 2019 marks our tenth 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 which contributes elegance and finesse as well as the Pinot Noir that lends a broader flavour spectrum to the blend, are both sourced from the Durbanville area.

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 13 months of maturation "sur lie" generates generous mouth and brioche flavours.

VITICULTURAL DETAILS

Cultivar: 30% Chardonnay and 70% Pinot Noir

Vintage: 2019

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

Soil Type: Hutton

TECHNICAL DATA

Alcohol: 12.5%

Residual Sugar: 12.5g/L

Total Acidity: 7.35g/L

pH: 3.33

Annual Production: 7 300 btls

