

CEDERBERG

SOUTH AFRICA

BLANC DE BLANCS METHOD CAP CLASSIQUE 2010

“Strings of dainty pearls in liquid gold.” Made in the traditional French method of allowing a second fermentation to take place in the bottle. The extended period on lees, allowed time to add to the creamy complexity of this sparkling wine. It resulted in a bouquet of baked brioche, apples with fresh lemon and grapefruit aromas, enticing your senses. A vibrant sparkling wine with a crisp and integrated acidity. This Blanc de Blancs is to be savoured on any memorable occasion.

----- VINEYARDS & VINIFICATION -----

Facing:	North west
Soil types:	Glenrosa
Age of vines:	20 years
Vineyard area:	1.5 ha
Yield per hectare:	7 t/ha
Trellised:	4 wire Perold
Irrigation:	Supplementary
Cultivar:	Chardonnay
Clone:	CY3 on Richter 99
Harvest date:	5 February 2010
Degree balling at harvest:	Early morning hand harvested at 19°B
Vinification:	Cold whole bunch press at 8°C, settled for 2 days at 10°C, 66% stainless steel fermented for 24 days at 13°C and 33% barrel fermented for 43 days at 13 °C with selected yeast strains, barrel aged for 4 months, medium toast French oak - Burgundy coopers, secondary fermentation: aged for 52 months with the lees in bottle, riddled over 2 weeks, dosage made up from new vintage MCC chardonnay base wine
Optimum drinking time:	1 – 3 years

----- ANALYSIS -----

Alcohol 12% vol	TA 7.4 g/l
Sugar 4.8 g/l	pH 3.32

----- ACCOLADES -----

- Platter's SA Wine Guide'16: Five star – 2010 vintage
- Amorin Cap Classique Challenge'15: Silver – 2010 vintage
- Platter's SA Wine Guide'15: 4.5 star – 2009 vintage
- Amorin Cap Classique Challenge'13: Gold – 2008 vintage



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