



## MÉTHODE CAP CLASSIQUE CvD BLANC DE BLANC 2014

A tribute to our previous winemaker, Christopher van Dieren, this wine is a dedication to pure passion and a lifestyle of using traditional winemaking techniques. This MCC is a true expression of his vigour for making not only state of the art still wine, but also exemplary Méthode Cap Classique.

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**VINTAGE:**

2014

**VARIETALS:**

100% Chardonnay

**ORIGIN:**

Darling Region

**PLANTED:**

2001

**TRELLISING:**

Trellised

**IRRIGATION:**

Irrigated

**SOIL:**

Decomposed Granite & Oak Leaf

**HARVEST DATE:**

Mid January 2014

**YIELD:**

8 ton/ha

**SUGAR AT HARVEST:**

20.0°B

**VINIFICATION:**

Early morning harvest.

500 l/t free run.

Ferment dry.

Second ferment in bottle

36 month on lease

**TASTING NOTES:**

Made from Chardonnay grapes, this Brut Blanc de Blanc possesses an elegant mouth-coating richness that overlays an intense expression of lemony flavours intertwined with green apple goodness.

**FOOD PAIRING:**

Méthode Cap Classique is the classic wine choice for all celebrations. It's favourite soirée companions range from baked fig crostinis, salmon blinis and spicy tuna and cucumber bites, but generally love being around lighter seafood dishes like sole and oysters. You can also be assured that it will join you again the next morning for a very special delight with your eggs benedict.

**ALC: 11.69% RS: 1.00 PH: 3.50 TA: 5.10g/l**