

ALTYDGEDACHT

Méthode Cap Classique Blanc de Blanc 2014

Vineyard

Altydgedacht is a 412 hectare estate that has been in the Parker family since 1852. Brothers John and Oliver and their teams utilizes the Durbanville microclimate to its fullest to produce wines with distinctive varietal expression. Dry land vineyards with Hutton soils and trellised hedges.

Vinification

The grapes were hand-picked in the cool morning hours at 19.5 °B, to produce a low alcohol base wine with sufficient acidity. No pre-cooling of grapes were performed. Only the first gentle pressing (cuvee, 500 liter / ton) were used in the production of the base wine. After cold settling , the wine was cold-fermented with yeast strain N96 at 13°C. The wine was inoculated with a powerful MLF culture and MLF was completed in tank, after which the wine was protein and tartrate stabilized. The base wine was re-inoculated with Prisse de Mousse for the traditional second fermentation in bottle. The wine was was matured on the lees for 17 months prior to riddling and disgorging.

Tasting notes

Aromas of green apple combine with biscuity flavours from the lees maturation, to create a wine that is complex and refreshing. The full mouthfeel can be attributed to malolactic fermentation and the 17 months of lees maturation in bottle. The tantalizingly delicate bubbles in the wine, rounds off the taste experience.

Accolades

2013 vintage - Trophy for Top Blanc de blanc, Overall Champion MCC
(Amorim Cap Classique Challenge 2015)

Analysis

Alcohol	12.37	%
Total extract	24.4	g/l
Residual sugar	7.3	g/l
Total acidity	7.3	g/l
pH	3.11	
Total SO₂	65	mg/l

