



ALTYDGEDACHT

CAP CLASSIQUE BLANC DE BLANCS 2020

WINEMAKER'S TASTING NOTES : An impressive vintage with floral perfumed notes followed by citrus and summer fruits. Vivid and refreshing palate with lingering citrus notes, white peach and a zesty finish. Enjoy as a summer evening aperitif, to celebrate special occasions or perfectly paired with sushi and wild mushroom risotto.

2020 HARVEST : The grapes were hand-picked on 17th February 2020.

VINICULTURE : The grapes were picked at minimum of 18.9° Balling. Sorted, destemmed, crushed, pressed and allowed to cold settle over 2 days. The juice was cold-fermented with VIN 13 at 13° Celsius and racked at dryness. Thereafter the wine was filtered, re-inoculated and bottled.

MATURATION : The wine was bottle-fermented and kept on the lees for 9 months prior to dosage.

VITICULTURE : Cultivar : 100% Chardonnay | Appellation : Wine of Origin Cape Town | Age of Vines : 26 years | Irrigation : Dryland

ANALYSIS : Alcohol 11% vol | Total Extract 21.10 g/l | Residual Sugar 5.8 g/l | Total Acidity 5.7 g/l | pH 3.53 | Total SO₂ 72 mg/l

