

# VERGELEGEN

*Extraordinary by nature*



## MMV Cap Classique Brut 2018

**TASTE** Lovely fine mousse with a hint of toast, citrus, spice and baked apples. Long, lingering and refreshing aftertaste.

**BLEND** 100% Chardonnay

**VINEYARDS** The grapes were hand harvested from both Korhaan and Slanghoek vineyards.

**SOILS** Pinedene, Hutton & Clovelly soil forms (all Oxidic group)

**VINIFICATION** The grapes were whole bunch pressed, ran off into 4th fill 228 L white wine barrels for the primary fermentation. The base wine was bottled on the 1st February 2018 for the 2nd fermentation. Matured for 45 months on the lees.

**PAIRINGS** Perfect as an Aperitif or with shellfish especially oysters.

**AGING** Drink now or over the next 5 years.

**TECH** Alcohol - 12% RS - 9 g/l PH - 3.2 TA - 6.8