

VERGELEGEN

Extraordinary by nature



MMV Cap Classique Brut 2019

TASTE Lovely fine mousse with a hint of brioche, citrus, spice and baked apples. Long, lingering and refreshing on the palate.

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 for the 2nd fermentation. Matured for 45 months on the lees.

PAIRINGS Perfect as an Aperitif with oysters or fresh seafood.

AGING Drink now or over the next 5 years.

TECH Alcohol - 12% RS - 4.3 g/l PH - 3.39 TA - 6.8