



M·A·N Family Wines

Méthode Cap Classique Brut



WINEMAKING

This is a traditional-method bottle-fermented sparkling wine. The wine is light-yellow, with a green tinge. A vibrant style with typical Chenin blanc aromas of stone-fruit, pear and Granny Smith apple. Fresh quince and lively lime drops on the palate. The finish is long with hints of biscotti and sour dough flavors from the time on lees. The beauty of this wine is its versatility. Perfect as an aperitif or complemented by delicate dishes such as fresh oysters and lobster, although even a tuna steak and pommes frites would pair suitably. Serve chilled at 5°C (41°F).

VINEYARDS

Dry-farmed, untrellised (bush-vine) Chenin blanc vineyards from the Agter-Paarl region.

TECHNICAL DETAILS

Blend: 100% Chenin Blanc

Grape source: Dry-land vineyards in Agter-Paarl

Closure: Natural Cork

Alc: 12.5% **RS:** 4.4 **TA:** 6.7 **pH:** 3.22

WINE MAKING TECHNIQUES

The grapes were harvested at 19° - 20° balling for optimum freshness and natural acidity. Cold fermented to preserve fruit and crispness. 30% of the wine was matured in French-oak for 4 months prior to bottling. Secondary fermentation happened in the bottle and the wine matured for a further 14 months on the lees before disgorgement. 18 months was spent on lees, in total. A small amount of sweetened barrel-fermented wine was used to add complexity with dosage. Another 3 months conditioning and settling time was allowed before release.

VINTAGE

A cold winter in 2013 set the stage for a very good 2014 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics.

MÉTHODE CAP CLASSIQUE

In South Africa, the traditional Champagne method is known as Methode Cap Classique (MCC). These wines must spend a minimum of 12 months in bottle on the lees to qualify for this designation. Any varietal may be used. We chose Chenin blanc since it is the signature white grape from our region.

