

A CELEBRATION OF ANCESTRY

Christina

THE HERITAGE COLLECTION

METHODE CAP CLASSIQUE BRUT



CELLARMASTER'S NOTES: A well-balanced Methode Cap Classique (MCC) wine with upfront lime and citrus flavours, and soft refined bubbles. A blend of Chardonnay for its finesse and ageing ability and Pinot Noir for body and fruit.

STYLE: An elegant Methode Cap Classique Brut Sparkling Wine.

CULTIVAR: 71% Chardonnay, 29% Pinot Noir

VINTAGE: 2014

TONS PER HECTARE: 7 t/ha

AGE OF VINE: 16 Years old

SOILS: Rich Lime Stone

TRELLISING: 5 Wire Perold system

IRRIGATION: Drip irrigation

HARVESTING: Harvesting is done by hand

VINIFICATION: Second fermentation is initiated in bottle with addition of sugar and special yeast. Nine months on its primary lees followed by 22 months on its secondary lees has added extra dimension to this MCC.

ANALYSIS: Alc: 11.16% R/S: 8.5g/l T/A: 5.5g/l pH: 3.44

MATURATION POTENTIAL: Ready to enjoy now.

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 849

CASE BARCODE: 1600 2269 000 846

FOOD SUGGESTIONS

Enjoy as an aperitif or with fresh oysters, sushi, fresh strawberries or any seafood or fruit-based dishes.

AWARDS & ACCOLADES:

2020 Michelangelo Wine Awards, Gold
2020 Platter's Wine Guide awarded in 2019, 4 Stars
2019 Michelangelo Wine Awards, Best MCC Trophy
2019 Platter's Wine Guide awarded in 2018, 4 Stars
2018 Tim Atkin SA report 91/100
2018 Veritas Wine Awards, Bronze
2017 Platter Guide 4 Stars
2017 Tim Atkin SA report 87/100