



WAVERLEY
HILLS

BRUT METHODÉ CAP CLASSIQUE 2010

ANALYSIS

Alcohol:	12.28 %
pH:	3.36
Red Sugar:	9.1 g/l
Tot acid:	6.6 g/l

VINEYARD

Grapes were handpicked at 20.2 degrees Balling.
The pH was 3.27 and the Total Acid 8.1.

BLEND

52% Chardonnay
48% Semillon
This Cap Classique is unwooded.

CELLAR

Grapes were cooled overnight to 6 degrees Celsius. Whole bunch pressing in a pneumatic press was done the next morning. After settling the wine was fermented cold and spent another 5 months on the lees before it was re-inoculated for the second fermentation. The second fermentation and lees contact in the bottle took 18 months before the wine underwent riddling and disgorging.

TASTING NOTES

A lively, fresh golden colour with a green tint is the first impression of this wine. The mousse is thick and brilliant white with millions of small bubbles. The aromas coming through on this wine is that of baked biscuits and apricot and a clean freshness. The flavours and the bubbles explode on the palate and give a long and creamy finish.

FOOD SUGGESTIONS

This Cap Classique will be perfect as an aperitif or will compliment oysters and seafood salads.

