



WAVERLEY
HILLS

BRUT METHODÉ CAP CLASSIQUE 2009

ANALYSIS

Alcohol:	11.76 %
pH:	3.4
Red Sugar:	1.6 g/l
Tot acid:	6.8 g/l

VINEYARD

Chardonnay grapes were handpicked at 19.3 degrees Balling.
The pH was 3.03 and the Total Acid 11.88

BLEND

100% Chardonnay (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 6 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 silky finish

FOOD SUGGESTIONS

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

