

Prestige Cuvée Brut

2018

60% Chardonnay / 40% Pinot Noir

TASTING NOTE

Made from the finest Chardonnay and Pinot Noir grapes grown in Elgin, this carefully blended Cap Classique expresses a bright, elegant character. Aromas of lemon curd and crisp yellow apple unfold on the nose, complemented by delicate layers of freshly baked brioche. The palate is vibrant, with a refined mousse and a lingering saline minerality.

SERVE WITH

Best served with fresh oysters, seared scallop with lemon butter, or Thai fish cakes. For a dessert, tarte tatin enhances the Cuvée nuances and complexity.

APPEARANCE

Pale yellow with a slight green hue.

ANALYSIS

Alc: 12.1 % vol TA: 5.6 g/L
RS: 1.8 g/L pH: 3.14

WINEMAKER

Heidi Dietstein

ORIGIN

Elgin

TERROIR / SOIL

Weathered shale soils with a high iron content, and Table Mountain sandstone, which is rich in minerals. Elgin Valley is a cool climate wine region with the South Atlantic Ocean just 15 km away. The vineyards are located 300 m above sea level with north-south facing slopes. The southerly winds contribute to the cool climate that characterises its terroir. The average annual rainfall is 1011 mm with, 366 mm falling in summer.

WINEMAKING

The grapes were hand-harvested from two selected vineyard blocks, with temperatures ranging between 18.5° and 19.5°C, using 10 kg lug boxes. The grapes were hand-sorted and gently whole-bunch pressed. The free-run juice from each varietal was separately fermented in stainless-steel tanks and 10% in 400L French oak barrels. Secondary fermentation and maturation took place on the lees in the bottle for an extraordinary 72 months. After hand riddling, the bottles were disgorged, and zero dosage was added. A limited production was crafted for this exclusive release.



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