



## Méthode Cap Classique Blanc Vintage 2016

Born from the ashes and found only in Madagascar and the Cape, the Aristea flower flourishes on land ravaged by fire, opening for just one day each year.

It also symbolises the struggle, passion and dedication required to produce every new vintage of our special collection of handmade wines. Wines that express a sense of place, crafted with skill and adventure by friends united in a single purpose: to capture the elegance and spirit of South Africa.

## TECHNICAL INFO

Grapes Origin:	W.O. Coastal Region	Alcohol:	12%
Vineyard Yield:	10 tons / hectare	Residual Sugar:	6.5 g/1
Harvest Date:	28/01/16 & 11/02/16	Total Acid:	7.3 g/1
Production:	4,000 bottles 250 magnums	pH:	3.1

## WINEMAKING

This prestige cuvée Méthode Cap Classique (MCC) sparkling-wine is a blend of Chardonnay and Pinot Noir grapes. The grapes were carefully selected for best quality and hand-picked in the cool, early hours of the morning.

A slow and gentle whole-bunch press was done on the grapes and only the first press fraction (cuvée) / best juice was used from each batch. After settling, the juice was racked and inoculated with yeast for the alcoholic fermentation, and thereafter full malolactic fermentation was completed on all the base wines.

Blended and bottled in 2016, our Aristea MCC Blanc undergoes a lengthy secondary bottle fermentation and maturation period of a minimum of 3 - 4 years on the lees before disgorgement.

## TASTING NOTES

A classically styled MCC with an elegant layered complexity that tickles the back of your brain. The luxury of the extended secondary fermentation adds great intensity to the nose and a beautiful, subtle, biscuity bouquet, whilst the palate displays a fine mousse with delicate lingering bubbles of great finesse and subtle aromas. The result is a mouth-watering finish that is simultaneously complex and refreshing with wonderful ageing potential.

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