

KLOOVENBURG

ANNO 1704

P.S. du Toit



Cap Classique Blanc de Blancs

Vintage	2022
Composition	100 % Chardonnay
Vineyard	Single vineyard, Trellis
Vine age	30 years old
Soil types	Schist
Yield	6-7 tons/ ha

Vinification and Cellar notes

These grapes are picked from a single vineyard on the estate at lower sugar levels to maintain a natural high acidity and a lower alcohol volume. All grapes are handpicked during the early morning hours and then cooled overnight in a temperature-controlled room at 5 °C. The grapes are whole punched pressed and placed in stainless steel tanks. The juice settles in stainless steel tanks for 48 hours at 8 °C. The clear juice is then racked from the thick the lees and inoculated with yeast. Fermentation, which takes place at 12 °C, takes 12 days to complete. The wine spent 16 months on the lees during after second fermentation before it was disgorged.

Tasting notes and food pairings

Nose	<i>Delightfully fresh and lively with zesty citrus aromas.</i>
Palate	<i>Biscuity note and textural creamy richness.</i>
Food	<i>Oysters</i>



ALCOHOL 11.44%

RS 2.3 g/L

pH 3.56

TA 5.9 g/L

TOTAL SO2 78 mg/L