

Wildemurst

WINES

Methodé Cap Classique 2015



64% Chenin Blanc, 36% Chardonnay

Whole bunch pressed Chenin Blanc and Chardonnay from the Swartland underwent a cool, slow first fermentation in stainless steel tanks. The base wines were blended, bottled under crown cap and kept on the lees for two years before disgorging.

A fine mousse with a crisp acidity and delicate green apple bouquet.

914 bottles produced

Alcohol: 12%
Residual Sugar: 6.7g/L
TA: 6.7g/L
pH: 3.20