

# Wildemurst

WINES

## Methodé Cap Classique 2014



100% Chenin Blanc

Whole bunch pressed Chenin Blanc that underwent a cool, slow first fermentation in stainless steel tanks. Bottled under crown cap and kept on the lees for three years before disgorging. Much like its predecessor that spent two years maturing on lees this uniquely Swartland bubbly exudes elegance. The extra year on lees imparted a complex autolysis character of rich, buttery shortbread.

Embodies a fine mousse with a crisp acidity. Notes of delicate green apple balanced with a dainty shortbread character.

95 bottles produced

Alcohol: 11%  
Residual Sugar: 5.8g/L  
TA: 7.3g/L  
pH: 3.28