



Wildehurst Méthode Cap Classique 2017



69% Chenin Blanc
31% Chardonnay

Whole bunch pressed Chenin Blanc and Chardonnay from the Swartland underwent a cool, slow first wild 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, delicate apple pie bouquet and a lingering aftertaste of buttery shortbread.

1300 bottles produced

Alcohol: 12%
Residual Sugar: 10.5 g/L
TA: 8.2 g/L
pH: 3.25