

Mariëtte Chardonnay Cap Classique 2016

Tasting notes

Mariëtte Method Cap Classique has a pale golden colour with a constant stream of delicate bubbles. Light, yeasty aromas with a lemon cream richness and biscuit on the palate follow tones of citrus and pear. Its well-balanced, classic elegance makes this beauty the winemaker's selection.

Vinification

This Method Cap Classique was made in the traditional way. The grapes are harvested by hand into bins the morning of 27 January 2016 at 18.5°B. The grapes are then cooled before it is pressed whole bunch. The free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in stainless steels tanks at a constant temperature of 12°C for approximately 15 days. Second fermentation took place in the bottle where after it was matured on the lees for 64 months.

Technical Analyses

Alcohol = 11.61 Vol%	Residual Sugar = 9.0 g/l	Volatile Acidity = 0.24 g/l	Total Acidity = 7.5 g/l
pH 3.31	Free Sulphur = 10 mg/l	Total Sulphur = 96 mg/l	Total extract = 31.2 g/l

Food Pairing

Being a rich and complexed MCC it will pair beautiful with exotic seafood dishes such as fish carpaccio, caviar, oysters, and sushi. Mariëtte MCC and shellfish with a rich sauce is also a match made in heaven or try it just on its own to celebrate any occasion.

Accolades

Vintage	2016	Terroir Awards – NATIONAL winner 2022 Veritas GOLD award 2022 Platter Wine Guide 4.5 Stars 2023
Vintage	2015	Amorim Cap Classique Challenge TROPHY winner 2021 Michelangelo DOUBLE GOLD Award 2021 Terroir Awards – Regional winner 2021 Veritas DOUBLE GOLD award 2021
Vintage	2014	Tim Atkin Score 91/100 Michelangelo DOUBLE GOLD Award 2019 Veritas SILVER Award 2019 Platter Wine Guide 4 Stars 2020 SA Sparkling Wine GOLD Medal Amorim Cap Classique Challenge BRONZE Medal Terroir Awards NATIONAL winner 2020
Vintage	2013	Michelangelo GOLD Award 2017 Veritas SILVER Award 2017 Platter Wine Guide 4 Stars 2017 Michelangelo GOLD Award 2018 Tim Atkin Score 90/100 Veritas GOLD Award 2018 Platter Wine Guide 4 Stars 2018 Listed at The Test Kitchen

