



MCC (Méthode Cap Classique) 2017

Range:	Speciality Range
Cultivar:	Chardonnay 100%
Origin:	Stellenbosch



TASTING NOTES

Made in the traditional French method by having the second fermentation completed in the bottle, fine bubbles are formed which is required for the Asara Méthode Cap Classique. A fragrant nose of green apple, hints of orange peel and roasted almonds. The palate offers a fresh, citrusy mouthfeel with lingering taste of shortbread on the finish. An elegant and crisp mousse enhances the freshness of this wine.

VINEYARD FACTS

Our vineyards (16-year-old) are planted on west facing slopes on well-drained, decomposed Granite soils. This enables berries to reach skin and pip ripeness at an earlier stage, with a natural high acidity and low pH level. The Chardonnay reaches the ideal 18.5°Balling quickly, resulting in a base wine with good minerality and freshness.

WINEMAKING

Harvest is done in three different stages. All of these take place in the cool early morning. The grapes are cooled overnight to 5° C, and whole bunches are sorted the next morning and then gently pressed. Only the finest juice fraction is used for the primary fermentation. With bottling, more yeast and sugar are added to start the important second fermentation. During this process CO² is formed and stays in suspension to produce the exquisite fine bubbles. The wine is matured in contact with the lees for just over 12 months, enough time to add complexity and texture while retaining a crisp lightness.

ANALYSIS

Alc.: 12.0 % RS: 7.2 g/l TA: 9.4 g/l pH: 3.11
