



MULDERBOSCH

CAP CLASSIQUE BRUT

VINTAGE	2015	
REGION	Stellenbosch (Polkadraai), South Africa	
VARIETY	53% Pinot Noir, 30% Chardonnay, 17% Pinot Meunier	
WINEMAKER	Henry Kotzé	
IMPORTER	Third Leaf Wines	
CASE QUANTITY	500	
UPC	6009803564546	
ANALYSIS	Residual Sugar: 3.0 g/l pH: 3.25 Alcohol: 12.5 % Grape Brix: 19°	Total Acid: 6.4 g/l Free SO ₂ : 7 mg/l Total SO ₂ : 59 mg/l

METHOD

This, the second release of Cap Classique from Mulderbosch, is again a blend of the three Champagne varieties of Pinot Noir, Chardonnay and Pinot Meunier, in that order. The Pinot Noir component, fermented and lees matured in stainless steel tank comprises the majority of the blend, contributing 53%. This is the core of the wine and contributes acidity and delicate red fruit flavours. 30% of the blend is made up of Chardonnay, barrel fermented in neutral 500L French oak barrels and lees matured for 15 months before preparation for Tirage. This is a full-bodied component and provides richness and depth to the wine. Pinot Meunier makes up a slightly smaller component of the blend this vintage. It too was barrel fermented and matured for 15 months before tirage. In our view, this Pinot Meunier component lends a certain opulence to the blend that sets the Mulderbosch Cap Classique apart from many others. Tirage, the process of creating the bubbles through a secondary bottle fermentation, took place on the 16 April 2016. The bottled wine lay for a further 35 months 'sur latte', which is the state between tirage and final degorgement, or corking of the wine. Due to the lower levels of acid and extended maturation time of this wine we chose not to add any dosage at the time of corking, so this is a Brut, Zero Dosage wine.

TASTING NOTES

Appearance: Pale, lemony golden colour. Light in hue, bright and fresh.

Nose: Combined notes of custard patisserie, brioche and delicate summer blossoms. The nose is delicate, yet intriguing. The maturation character elevates the nose in a subtle way, lending opulence but not in an overly rich fashion.

Palate: The palate has a well integrated bead, and delicate mousse. It is dry, yet beautifully balanced. Savoury, nutty character from the extended maturation are prominent, however there is a definite surge of fresh red fruit on the palate.

