MULDERBOSCH

CAP CLASSIQUE BRUT

VINTAGE	**2019**
REGION	Stellenbosch, South Africa
VARIETIES	42% Pinot Noir, 40% Chardonnay & 18% Pinot Meunier.
WINEMAKER	Henry Kotzé
ANALYSIS	Residual Sugar: 3.5 g/l pH: 3.25 Alcohol: 12.0 % Total Acid: 6.4 g/l Total SO_2: 47 mg/l

METHOD: The 2019 vintage was defined by a mild, balanced growing season following good winter rains during 2018 — a much-needed recovery after several years of drought. Cooler nights and moderate daytime temperatures through the ripening period resulted in fruit with exceptional natural acidity and purity, ideal for Cap Classique production.

Each of the three traditional Champagne varieties were harvested early to preserve freshness and fermented separately. The Pinot Noir component, which forms the structural backbone of the wine, underwent fermentation in stainless steel tanks and partial maturation in neutral oak to add subtle depth and tension. The Chardonnay and Pinot Meunier were both fermented and lees-aged in stainless steel for ten months to build mid-palate weight and texture while maintaining linear focus.

The final base blend was assembled at the beginning of 2020 and bottled for tirage, where secondary fermentation took place in bottle. The wine then spent an extended five and a half years sur lie before disgorgement, developing its fine bead and signature autolytic complexity.

TASTING NOTES: Appearance: Bright straw-gold with a fine, persistent mousse.

Nose: Classic brioche and fresh bread dough lead the way. Complemented by subtle notes of oyster shell, sea spray, and crushed quartz. Aromas of Granny Smith apple and lemon zest lift from the glass, giving an impression of freshness and precision. The more than five years on lees contribute nuanced tones of patisserie and toasted almond, underpinned by a distinct saline edge.

Palate: Linear, vibrant, and wonderfully poised. The entry shows crisp orchard fruit and taut citrus energy, broadening into a layered mid-palate of subtle creaminess and texture. The mousse is delicate yet persistent, carrying flavours of green apple, citrus blossom, and light brioche through to a dry, savoury finish. The pronounced minerality and saline drive add depth and length.

ACCOLADES

2018 Vintage 4 ½ Stars Platter's SA Wines
2018 Vintage 91/100 Tim Atkin Report 2024
2017 Vintage 4 ½ Stars Platter's SA Wines
2015 Vintage Gold Medal Sparkling Wine Championships 2019
2015 Vintage 3 ½ Stars Platter's SA Wines
2014 Vintage 93/100 Tim Atkin Report 2018

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