



MULDERBOSCH

CAP CLASSIQUE BRUT

VINTAGE	2018	
REGION	Stellenbosch, South Africa	
VARIETIES	42% Pinot Noir, 33% Chardonnay & 25% Pinot Meunier.	
ANALYSIS	Residual Sugar: 2.2 g/l	Total Acid: 7.9 g/l
	pH: 3.13	Free SO ₂ : 17 mg/l
	Alcohol: 12.0 %	Total SO ₂ : 57 mg/l

METHOD This, the fourth release of Cap Classique from Mulderbosch, is again a blend of the three Champagne varieties - Pinot Noir, Chardonnay and Pinot Meunier.

The Pinot Noir component, fermented and lees matured in stainless steel tank comprises of the majority of the blend, contributing 42%. This is the core of the wine and adds acidity and delicate red fruit flavours.

33% of the blend is made up of Chardonnay, barrel fermented in neutral 500L French oak barrels and lees matured for 9 months before preparation for tirage. This is a full-bodied component and provides richness and depth to the wine.

The Pinot Meunier makes up a slightly smaller component of the blend this vintage with 25%. It too was barrel fermented and matured for 9 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 11 January 2019. The bottled wine lay for a further 47 months 'sur latte', which is the state between tirage and final disgorgement, 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: Green golden colour. Bright and fresh.

Nose: The Mulderbosch style of Methode Cap Classique is one of freshness, and the 2018 does not disappoint! Even though it is 5 years after harvest, the wine seems much younger. Fresh fruit and a very characterful saline, mineral quality accentuates the Granny Smith apple and brioche yeasty tones.

Palate: An extremely delicate mousse and fine bead welcomes you, and introduces a dry, yet beautifully balanced creamy, nutty character from the extended maturation. A final surge of fresh fruit ends off a very pleasurable sparkling experience.

ACCOLADES	2018 Vintage 4 ½ Stars Platter's SA Wines
	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 2019
	2014 Vintage 3 ½ Stars Platter's SA Wines

