



GROOT CONSTANTIA
LANDGOED • ESTATE

PRIVATE BAG X1 CONSTANTIA 7848 RSA TEL:+27 21 794 5128 FAX:+27 21 794 1999 www.grootconstantia.co.za
Reg No. 1993/003391/08

METHOD CAP CLASSIQUE



GRAPES	63% Pinotage, 20% Pinot Noir, 17% Chardonnay
VINTAGE	2017
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 49, E 18 25 04
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean, with an average maximum temperature in summer of 26°C, and an average night-time low in winter of 8°C. The long-term average rainfall is 1100mm per year.
SOIL TYPE	Duplex soil with coarse, sandy topsoil on partially decomposed granites.
DATE OF HARVEST	End January 2017
VITICULTURE	Vineyards are trained on vertical shoot position trellis systems. Vineyard actions like pruning, canopy management and harvesting are done by hand. Pest control is done biologically, and soil health and weed control are managed by a selected mix of winter cover crop.
WINEMAKING	Grapes were hand harvested and whole bunch pressed, resulting in a dry and crisp base wine with a low alcohol and fresh acidity. After the first fermentation, the base wine spent 6 months on the lees in stainless steel tanks before racking and stabilisation. The second fermentation took place in the bottle and aged again for another 18 months of sur lee, each bottle hand riddled, disgorged and corked.
PRODUCT DESCRIPTION	The Brut Rosé MCC has an attractive light salmon pink colour and a persistent fine mousse. Ripe tropical fruit combines with lemon zest on the nose and 18 months on lees adds a rich yeasty character to this bottle fermented Cap Classique sparkling wine. The fresh acidity leaves a clean, dry finish.
ANALYSIS	Alcohol content: 11.56%; Total acidity: 6.8 g/l; pH: 3.22; Residual sugar: 8.5 g/l; Extract: 18.70 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Elzanne Bosman