



Deetlefs Estate Methodé Cap Classique 2013 (The only white Pinotage MCC in South Africa)

Tasting notes:

On the nose aromas of baked apples, fresh lime, cherries and raspberries ensure good complexity. On the palate the wine shows very delicate but lively mousse on entry, with subtle yeasty complexity adding to a very long clean fruity finish.

Food Pairing:

Grilled chicken, smoked chicken salad, brie & goat's milk cheese.

Blend:

85% Pinotage, 15% Chardonnay

Vinification:

Grapes were harvested by hand and whole bunch pressed, to ensure minimum extraction of tannins and colour from the skins. Only 450l/ton of juice was recovered. Light settling for 2 days after which the clear juice was inoculated with specially selected yeast strains to ensure a good clean fermentation. Part of this wine was fermented in older French oak barrels for more complexity. The base wine was kept on fine lees until it was prepared for the second alcoholic fermentation in the bottle. After that the young wine spent another 12 months on the lees before it was disgorged.

Area of origin:

Breedekloof

Analysis:

Alc.: 12%

RS: 8.8 g/l

Maturation:

2 – 4 years