

### Deetlefs Estate Methodé Cap Classique 2022 - *The only white MCC from Pinotage in the world*

#### Awards & Accolades:

New release

#### Tasting notes:

On the nose aromas of baked apples, fresh lime, brioche (Biscuit, light nuttiness) and subtle roasted almonds ensure good complexity. On the palate the wine gives a Crisp, fresh and creamy taste, showing very delicate but lively mousse on entry. This MCC gives a fresh complexity adding to a long smooth and toasty 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. The Chardonnay component 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 45 months on the lees before it was disgorged. The additional months in comparison with the previous vintage make a huge difference. Based on the impact of the longer lees contact we have decided to extend it even further in future.

#### Area of origin:

Breedekloof

#### Analysis:

Alc.: 12%

RS: 3.1 g/l

#### Maturation: 4 – 8 years

