

Deetlefs Estate Methodé Cap Classique 2019

This unique MCC is made from Pinotage, a South African cultivar, which derived from a crossing by Prof. Perold in 1925 between Pinot Noir and Hermitage.

Awards & Accolades:

Gold – Gilbert & Gaillard International Wine Awards 2023

Tasting notes:

On the nose aromas of baked apples, fresh lime, cherries and raspberries ensure good complexity. On the palate the wine gives a Crisp, fresh and fruity taste, showing very delicate but lively mousse on entry. This MCC gives a 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. 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 20 months on the lees before it was disgorged. The additional 8 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.: 11.84%

RS: 7.2 g/l

Maturation: 4 – 8 years

