

## BLANC DE BLANCS 2014



The Blanc de Blancs remains one of our stalwart favourites, a darling amongst our legion of bubbly fans and testimony to the outstanding Méthode Cap Classique terrior characteristics of our Robertson estate. Only the highest quality juice (tête de cuvée) was selected for fermentation

VARIETY: Chardonnay 100%

VINTAGE: 2014

AREA OF ORIGIN: Robertson, South Africa.

#### VINEYARD:

The fruit for this wine was hand selected, specific Chardonnay Clones, from the limestone vineyards on our Robertson Estate. These Vineyards have high natural lime content in the soil, which ensures a low pH and high natural acidity in the young base wine. Yield was between 8-10 ton/ha.

#### HARVEST DETAILS:

The Chardonnay was hand selected and hand-picked at 19.0 to 20.0 Brix during the third week of January. Grapes were picked into lug boxes and then transferred to fruit bins for transport to the cellar, where the whole bunches were tipped into the presses and underwent a gentle and slow pressing cycle to extract the juice as softly as possible.

#### CELLAR TREATMENT:

Whole bunch pressing ensures fractional recovery. Only the cuvee juice (premium quality juice) was selected for fermentation. Of the cuvee, 50% was fermented in specific Piece Champenoise 205L barrels to ensure richness and extra dimension of flavour and creamy texture. Only 7% new barrels are added each year to the balance of older barrels to ensure harmony of the wood integration during fermentation. After fermentation, the wine was aged in barrels for 3 months, and then selectively blended with other parcels of the best Chardonnay, that were fermented in stainless steel. The final blended base wine was then bottled for the second fermentation with yeast contact of at least 36 months before degorgement.

#### TASTING NOTES:

Bright lime green colour with rich aromas of fresh lime and ripe apricot fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broaden the palate, leading to a long, elegant finish.

#### ANALYSIS:

Residual Sugar:	6.0 g/l (±0.5 g/l)
Alcohol:	11.94 % vol (± 0.2 % vol)
Total Acid:	6.0 g/l (± 0.25) /l)
pH:	3.51 (± 0.05)