



## *Tasting Notes*



### ***Aroma Profile***

The Vintage Reserve Brut is a Cap Classique produced only during exceptional years from grapes specific to that vintage. This Cuvéé has been carefully matured for 5 years on a fine lees resulting in a wine of extreme elegance and fine mousse with zero dosage. It is a certified Estate wine with 100% of the grapes from Longridge. A fine mousse with light yeasty aromas, crisp white peach and fresh lime on the nose and a rich creamy complexity on the palate.

### ***Terroir***

Rooted in deep decomposed granite over clay soils on the slopes of the Helderberg Mountain, these vineyards enjoy refreshingly cool breezes from False Bay (Atlantic Ocean) during the hot summer days and cool mountain winds during the evening; optimal conditions for even ripening of the berries.

### ***Viticulture***

The vineyards are meticulously cared for by hand and organic and biodynamic practices are employed by not using any pesticides, herbicides or chemical spray. The crop is also reduced to ensure maximum quality.

### ***Vinification***

The grapes were whole bunch pressed and only the free run juice was used. The wine was fermented in stainless steel tanks, after which it was matured, hand riddled on the lees for 60 months, before disgorgement.

### ***Origin***

Helderberg, Stellenbosch

**Winemaker** – Jasper Raats & Hendrien de Munck

**Alc:** 12.65% ; **RS:** 1.8 g/l ; **TA:** 5.2 g/l ; **pH:** 3.29

### ***Awards***

Tim Atkin 93