

SALTARE

CAP CLASSIQUE BRUT RESERVE



Vintage	Non-vintage
Origin	Western Cape
Cultivars	55% Chard. & 45% Pinot noir
Winemaker	Carla Pauw

Analysis

Alc%	11.73
Sugar g/L	2.5
Total Acid g/L	5.7
Volatile Acid g/L	0.47
pH	3.40
Total Sulphur mg/L	77
Free Sulphur mg/L	18

In the Vineyard

The Chardonnay grapes came from Robertson's limestone soils. The Pinot noir grapes came from the cool, ocean-influenced slopes in Vlaeberg in the Stellenbosch region.

The Harvest

Selective harvesting by hand early in the morning during January in small crates with a grape sugar level of 18.5°B.

In the Cellar

Delicate whole bunch pressing. Only the cuvée juice used. Settled overnight at 10°C. Fermented with EC1118 yeast at 15°C and left on the primary lees for six months. After bottling the wine spent 30 months on the lees before disgorging (date of disgorgement: 6 March 2024).

Winemaker's tasting notes

Almond and camomile aromas, honey, oyster and yellow apple with a fine, delicate mousse and a long, creamy finish.

Saltare Wines

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