



PLAISIR

NECTAR CAP CLASSIQUE NV

VARIETY: Chardonnay (74%) Pinot Noir (14%) and Pinot Meunier (12%)

WINE OF ORIGIN: Western Cape

ANALYSIS: ALC: 11.43% | RS: 33.2 g/l | PH: 3.11 | TA: 7.3g/l

COLOUR: Pale straw

BOUQUET: Scents of ripe peaches with a citrus blossom undertone. Honeycomb and a slight brioche characteristic from the bottle fermentation.

TASTE: A foamy mouth-feel with delicate toasty notes. The Chardonnay imparts citrus, stone fruit and tropical nuances whilst the Pinot Noir provides notes of sweet glazed red cherries. It has a long, lingering, crisp, fresh finish.

FOOD PAIRING: Butter cooked scallops or for dessert, peach galette with whipped cream.

IN THE VINEYARD: The diversity of soils, slopes and elevations is closely linked with the quality of Plaisir wines. Well-drained weathered granite soils (predominantly Tukulu and Hutton) with good water retention allow for minimal irrigation and most vineyards dry land. The Chardonnay grapes were selected from 3 separate vineyards at Plaisir situated between 325m and 360m above sea level on the south-eastern slopes of the Simonsberg. The Pinot Noir grapes were sourced from two different trellised vineyards on the property, one on the higher reaches of the mid slope and another from a directly east facing block at an elevation of 430m above sea level. A small portion of Pinot Meunier planted just below the east facing Pinot Noir block was used to complete this alluring and elegant wine.

IN THE CELLAR: This Cap Classique is made using the traditional method from the three main sparkling wine varieties, Chardonnay (74%), Pinot Noir (14%) and Pinot Meunier (12%) This gives the wine a clean and fresh flavour from the Chardonnay and body and fresh fruit flavours from the two Pinot's. The grapes were hand-picked in 20 kg crates between 19.4 and 20.6° Balling. The grapes were gently pressed whole bunch to extract only the purest and freshest juice with minimal skin contact. The juice was then fermented in stainless steel with a small portion going to older barrels to increase the richness. After primary fermentation the wine was bottled and underwent a secondary fermentation in the bottle before being left on the lees for approximately 18 months before the sediment was removed in the traditional process of remuage and disgorgement to give the wine it's slightly sweet but balanced flavour.

