



ANNO 1945

FRANSCHHOEK CELLAR

Brut Royale

MÉTHODE CAP CLASSIQUE

Winemaker's Tasting Note

Light gold with the playfulness of delicate bubbles.

On the nose: Enticing lemon cream and almond biscotti lead with a soft burst of fresh lemon and orange peel.

Palate: Gentle citrus notes of tropical fruit, a well-versed rich mouthfeel with detectable minerality, good balance and a seamless finish.

The Source & Winemaking Approach

Hand harvested in the cool of the morning and picked at lower sugar levels for that bracing freshness required in a traditional Cap Classique.

Both Chardonnay and Pinot Noir are whole-bunch pressed and only the premium quality juice is used and then left to settle in tank for 48 hours.

The clear juice is then racked from the lees and fermented separately.

After fermentation, the wine is left on the primary lees until blending.

Different base wines are then selected to represent the style and character the winemaker is looking for.

It is during the second fermentation in the bottle that the magic of Cap Classique comes about. The bubble transpires in the bottle and gives the life and joy to the wine.

The wine is then matured on the lees in the bottle for 12 to 15 months. After disgorgement (removal of the lees) and dosage (addition of sugar liqueur), the Franschoek Brut Royal NV is ready to be enjoyed.

Aging Potential

Enjoy in the freshness of its youth.

Analysis

Varieties: Chardonnay 53% & Pinot Noir 47%

Wine of Origin: Western Cape

Vintage: non vintage

Alcohol: 12,5 %

pH: 3.2

TA: 6.3 g/l

RS: 10.0 g/l



The Franschoek Cellar

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