



PRODUCED FOR FRANSCHHOEK CELLAR
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA

ANNO



1945

FRANSCHHOEK
CELLAR



WINES

CAP CLASSIQUE BRUT ROYALE NV

INSPIRATION

The Franschoek Valley is world renowned as a destination for those who enjoy the finer things in life: sophisticated dining, world class wines and truly breath-taking views. Sipping on a perfectly chilled glass of Franschoek Cellar Brut Royale Cap Classique at any occasion, while overlooking the incredible valley views, was the inspiration for this delicious Cap Classique.

TASTING NOTE

Enticing lemon cream and almond biscotti lead with a soft burst of fresh lemon and orange peel. Gentle citrus notes of tropical fruit, a well-versed rich mouthfeel with detectable minerality, great balance and a seamless finish.

THE SOURCE

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.

WINEMAKING APPROACH

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 and dosage the Franschoek Cellar Brut Royal NV is ready to be enjoyed.

FOOD PAIRING

Best served chilled at 6°C to 8°C for delicious, easy drinking with or without food. Great with sushi, breakfast frittatas, asparagus tart, or smoked salmon blini.

AGEING POTENTIAL

Optimally intended for enjoyment in the vibrant freshness of youth, yet may be cellared for up to four years from vintage.

ANALYSIS

Alcohol: 12.5% | pH: 3.2 | TA: 6.3 g/l | RS: 10 g/l

WINE OF ORIGIN

Western Cape

