

WINE OF ORIGIN
WALKER BAY

Benguela Cove
LAGOON WINE ESTATE

2022
Joie de Vivre
METHODE CAP CLASSIQUE

100% ESTATE GROWN



 WINE ANALYSIS

Alc: 12.0% | **pH:** 3.05 | **TA:** 7.5 g/l | **RS:** 7.0 g/l

 CHARACTER

This is a vintage that captures the class and finesse chardonnay is known for in traditional sparkling wines all over the world. Inviting aromas nougat and shortbread biscuit are followed by intricate notes of citrus zest, lemon, lime and grapefruit rise to the surface in a fine, vibrant mousse. Pinot Noir adds palate weight to balance the vibrant granny smith apple-like acidity, complete with an oyster shell-like minerality that adds to the length. Pure sophistication.

 PERSONALITY

A Classic Method Cap Classique wine is made to fulfil the promise of a fresh yet intricate wine. With just enough of those autolytic and brioche notes to add fullness without overshadowing the fruit, this MCC is a great food companion as it is enjoyed to celebrate the moment.

 BEST TO ENJOY

Never dismiss an elegant MCC as the perfect food companion for a three course meal. The mousse adds texture and relief with rich dishes and the salty acidity complement anything from selfish to creamy dishes.

Serving temperature: 6 - 8°C

Cellaring potential: 3 - 5 years from disgorging

 IN THE VINEYARDS

Doused with all the privileges of a cool climate, Walker Bay is synonymous with outstanding Pinot Noir and Chardonnay. These vineyards meticulously managed to produce a stellar Methode Cap Classique, showcasing its location. Nudged by the lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines.

Cultivars: Chardonnay 70%, Pinot Noir 30%

 IN THE CELLAR

Grapes were hand harvested in the cool of the morning. The bunches were hand sorted and whole-bunch pressed. Only free run juice fermented in stainless steel and barrels (25%) was used in the final blend to create its delicate taste and originality. Only partial malolactic fermentation (30%) was done on the base wines to preserve its crisp style, freshness, clean structure and fruit flavours. After blending and bottling took place, the secondary fermentation commenced in the bottle for four weeks at 15°C, thereafter the Cap Classique was bottle matured on the lees before degorgement.

Time on lees: 36 months

Production: 2 950 bottles

Ceviche | Pasta Vongole | White chocolate truffles
Pistachio macarons with lemon buttercream

“ A delicate style of Cap Classique showcasing a good balance between primary fruit and the complexity gained from maturation. ”

 Cellar Master, Johann Fourie