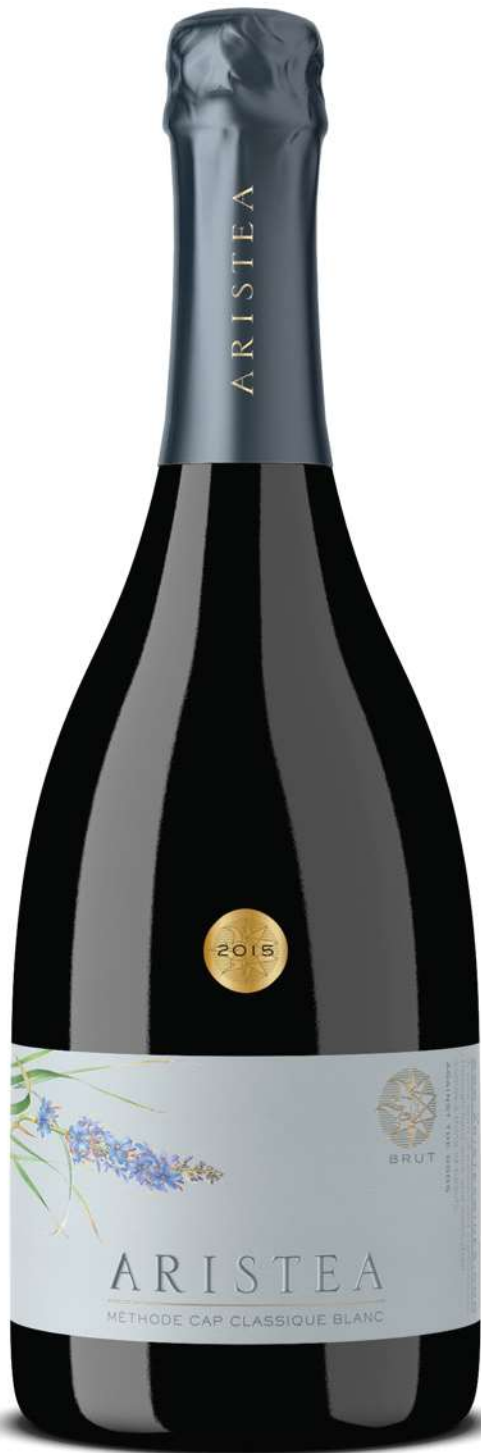




ARISTEA

AGAINST THE ODDS



MÉTHODE CAP CLASSIQUE BLANC VINTAGE 2015

Born from the ashes and found only in Madagascar and the Cape, the Aristea flower flourishes on land ravaged by fire, opening for just one day each year.

It also symbolises the struggle, passion and dedication required to produce every new vintage of our special collection of handmade wines. Wines that express a sense of place, crafted with skill and adventure by friends united in a single purpose: to capture the elegance and spirit of South Africa.

TECHNICAL INFO

Grapes Origin:	W.O. Western Cape	Alcohol:	11.5%
Vineyard Yield:	10 tons / hectare	Residual Sugar:	7 g/l
Harvest Date:	16/01/17	Total Acid:	6.8 g/l
Production:	6,000 bottles	pH:	3.2

WINEMAKING

This prestige cuvée Méthode Cap Classique (MCC) sparkling-wine is a blend of Chardonnay and Pinot Noir grapes. The grapes were carefully selected for best quality and hand-picked in the cool early hours of the morning.

A slow and gentle whole-bunch press was done on the grapes and only the first press fraction (cuvée) / best juice was used from each batch. After settling, the juice was racked and inoculated with yeast for the alcoholic fermentation, and thereafter full malolactic fermentation was completed on all the base wines.

Blended and bottled in 2015, our Aristea MCC undergoes a lengthy secondary bottle fermentation and maturation period of a minimum of 36 months on the lees before disgorgement.

TASTING NOTES

This wine is classically styled with a soft and lasting elegant complexity. The extended secondary fermentation also adds beautiful depth to the nose, delivering a quintessential biscuity bouquet, whilst on the palate it also displays a fine mousse with tight and persistent lingering bubbles of great finesse and subtle aromas. This all leads to a mouthwatering refreshing finish with great ageing potential.