



KNORHOEK

STELLENBOSCH

MÉTHOD CAP CLASSIQUE 2015

Notes of green apple, white Turkish delight, lime and light biscuit notes upfront.
Hints of red cherry/raspberry in the back ground coming from the Pinot noir component.
The delicate mousse and tiny, persistent bubbles complement the crisp, refreshing acidity and creamy palate.

Pinot Noir 50% and Chardonnay 50% | Wine of Origin – Western Cape
Disgorging date- 4 December 2019 | Total production 4800 bottles

Vinification:

Hand-picked grapes are whole-bunch-pressed. The juice was fermented in stainless-steel tanks and old French oak barrels. The base wine was matured in barrel for 10 months. Regular battonage (lees stirring) applied. 2nd fermentation in the bottle. The wine was bottle-aged on the lees for 48 months, then disgorged and given a further 6 months bottle maturation before being released

Notes of winemaker

Winemaker`s Prominent notes of green apple, biscuit and lime notes: are supported by interesting mineral characters on the nose.
The delicate mousse and tiny, persistent bubbles complement the crisp, refreshing acidity and creamy palate of this elegant Brut style MCC.

Analysis:

Alcohol | 13.0%

Residual sugar | 5.8 gram/L

Total Acid | 8.1 gram/L

pH | 3.04

