



## STEENBERG 1682 CHARDONNAY NV

The 1682 Chardonnay has a pale lemon colour and a delicate mousse. It exudes freshness and pure fruit on the nose, vibrant notes of Granny Smith apple, candied lemon rind and white peach. It is lively on the palate, displaying finesse and complexity with a crisp acidity. Flavours of lemon cordial, honeyed nectarines, toasted croissant and pistachio are evident on the palate. It has a long, yet refreshing finish. This Méthode Cap Classique is the quintessential drink for all occasions.



	<b>Viticultural Details</b>	<b>Cultivar</b>	Chardonnay
		<b>Harvested</b>	Robertson, Darling, Bonnievale
		<b>Soil type</b>	Weathered Granite
		<b>Trellising</b>	4 wire Perold
		<b>Age of vines</b>	20-25 years
		<b>Pruning</b>	Spur - 2 bud
	<b>Yield</b>	6 - 10 ton/ha	
	<b>Rootstock</b>	Richter 99	
<b>Technical Data</b>	<b>Alcohol</b>	12%	
	<b>Residual sugar</b>	7.4g / litre	
	<b>Total acid</b>	6.3g / litre	
	<b>pH</b>	3.26	

### Vinification

The Brut 1682 Chardonnay is a blanc de blanc and made exclusively from Chardonnay grapes. It is made in the traditional French method and as such is designated a Méthode Cap Classique. The Chardonnay grapes were picked by hand at low sugar levels of 17 - 19°B and whole-bunch pressed. The juice that is extracted is low in phenols, high in natural acidity and relatively neutral in terms of varietal flavour. This juice ferments with a strong strain yeast to form the base wine of the MCC. Once the base wine is stabilised, it is fermented a second time in the bottle. During this secondary fermentation the yeast produces CO<sub>2</sub>, which is the bubbles or mousse of the MCC. Post fermentation, the bubbly was aged on its yeast lees for a minimum of 12 months up to 18 months.

