



STEENBERG 1682 CHARDONNAY CAP CLASSIQUE NV

The 1682 Chardonnay Cap Classique 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 Cap Classique is the quintessential drink for all occasions.

	Viticultural Details	Cultivar	Chardonnay
		Harvested	Robertson, Darling, Bonnievale
		Soil type	Weathered Granite
		Trellising	4 wire Perold
		Age of vines	20-25 years
		Pruning	Spur - 2 bud
	Yield	6 - 10 ton/ha	
	Rootstock	Richter 99	
	Technical Data	Alcohol	12%
		Residual sugar	7.4g / litre
		Total acid	6.3g / litre
		pH	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 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. Once the base wine is stabilised, it is fermented a second time in the bottle. During this secondary fermentation the yeast produces CO₂, which is the bubbles or mousse. Post fermentation, the bubbly was aged on its yeast lees for a minimum of 12 months up to 18 months.

