

Nederburg is one of South Africa's most awarded wineries, with a prize-winning pedigree that stems from a culture of innovation and disciplined attention to detail. The wines are richly fruited with bold flavours and structure, and range from exclusive, micro-edition offerings for the connoisseur to wines styled for everyday enjoyment. Multi-talented cellar-master Lizelle Gerber leads the Nederburg team of highly-skilled winemakers who work closely under her direction.



Nederburg  
SINCE 1791

# Méthode Cap Classique Brut 2013

**INTRODUCTION** *Crisp, zesty and refreshing with delicate flavours, Nederburg's first Méthode Cap Classique Brut celebrates a journey of more than two centuries with the love of winemaking at heart.*

*This sophisticated and elegantly complex and dry effervescent wine is made in the traditional bottle-fermented style, from a cellar-selected blend of premium noble grape varieties, Chardonnay (50%) and Pinot noir (50%).*

**VINEYARDS** *Hand-picked grapes were sourced from top-performing vineyards, situated in Stellenbosch, Durbanville and Simondium. Cooled by maritime breezes for optimal ripening of the fruit, the Pinot noir vines grow in deep red soil with good water holding capacity some 200m to 300m above sea level, while the Chardonnay vineyards are established in supplementary irrigated sandy/loam soil and situated 100m to 150m above sea level.*

**WINEMAKING** *The Pinot noir and Chardonnay grapes were harvested entirely by hand at 18,5° to 20° Balling from mid-January until mid-February. After the grapes were whole bunch pressed, the juice was left to settle overnight. The clear grape juice was transferred to stainless-steel tanks for cold fermentation. After partial malolactic fermentation, the wine was prepared for secondary bottle fermentation. The wine was left on the lees for 72 months before the sediment was removed using the traditional process of remuage and dégorgement.*

**CELLAR-MASTER** *Andrea Freeborough (previous cellar-master)*

**WINEMAKER** *Natasha Boks (previous white-winemaker)*

**COLOUR** *Bright and clear with golden undertones.*

**BOUQUET** *Delicate aromas of crisp green apples, orange peel and almonds opening up into red berry fruit.*

**PALATE** *Rich, layered and elegantly dry palate reminiscent of fresh-baked brioche with notes of citrus and red berry fruit. Pleasant, lingering with a crisp and fresh aftertaste.*

**FOOD SUGGESTIONS** *An ideal accompaniment to any occasion, it's outstanding with fresh sushi, oysters and caviar, fresh summer salads, cold soups and many other dishes. The effervescence cuts through butter, egg or cream-based sauces, while the acidity serves to either clean the palate after subtly flavoured dishes, or compliment the tartness of tomato-based dishes.*

*Exclusively available at the Nederburg wine farm in Paarl.*

RESIDUAL SUGAR 4,19 g/l  
ALCOHOL 11,81%  
TOTAL ACIDITY 6,50 g/l  
PH 3,09

