

IL GECCO

Cap Classique 2019

Style: Cap Classique - Extra Brut

Varietals: Pinot Noir (50%), Chardonnay (50%)

Soil: Gravelly Tukulu-Oakleaf mix

Wine of Origin: Bottelary (Stellenbosch), South Africa

Bottles Produced: 1300

Terroir:

The site is located at the entry to the Bottelary Ward. Soils are Oakleaf-Tukulu mix with loose gravelly, well-drained top soils and clay rich cool subsoil promoting water retention. 2 Major cooling influences slow ripening and help retain acid and low pH in grapes: Cool late evening mist rolls in from the Atlantic Ocean to the west keeping the grapes cool till late morning-early afternoon. Once the sun breaks through the South-Easterly wind starts blowing in the afternoon bringing in cool air from False Bay.

Winemaker Notes:

Pinot Noir and Chardonnay grapes were hand picked and co-pressed. Fermentation and Malo-Lactic Conversion took place in a temperature-controlled stainless steel tank before bottling for the second fermentation. No frills or funny additions, Zero-Dosage & topped with the same wine.

Tasting Notes:

Colour: Medium Lemon

Flavour and Aroma Profile: Clean mineral lemony freshness. Bruised apple, strawberries & brioche well rounded by a creamy fine-beaded mousse.

Technical Analysis:

PH:	3.17
TA:	6.1
RS:	2.0
ALC:	11.50
TIRAGE:	03-09-2019
DISGORGEMENT:	11-2024



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