

100%  
ESTATE GROWN



### IN THE VINEYARDS

Bestowed with all the privileges of the cool Walker Bay, Sauvignon Blanc steals the spotlight in this blend. Nudged by the lagoon, with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even further at night. A beneficial diurnal range aids in even ripening and complexity while maritime winds encourage healthy vines with minimal intervention.

**Slope:** South east and south west facing

**Soil:** Predominantly weathered shale and iron laterites, high calcium content

**Cultivars:** Sauvignon Blanc 72%, Pinot Noir 20%, Chardonnay 8%

### CHARACTER

This Méthode Cap Classique allures with vivid aromas of candied apple, pear and sweet grass that comes to life when the fine mousse explodes on the surface. The expected bright acidity is balanced with a tangy finish, concluded with a fresh floral note. Absolutely delicious for summer.

### PERSONALITY

With a name that celebrates the facets of a diamond, Sauvignon Blanc was a clear-cut choice to shine in this refreshing MCC. Reflecting the precision that both the diamond cutter and the winemaker apply to their crafts, this wine is light yet luminous with enough gravitas to pour at any celebratory occasion.

### WINE ANALYSIS

**Alc:** 12.5% | **pH:** 3.07  
**TA:** 7.8 g/l | **RS:** 11.1 g/l

### IN THE CELLAR

Grapes were hand harvested in the crisp morning and carefully hand sorted. Partially whole bunch fermented and pressed, only free run juice was used to ensure the best quality. No malolactic fermentation was done, preserving freshness and genteel aromas.

After blending and bottling, a secondary fermentation was induced to initiate that fine bubbles Méthode Cap Classique is celebrated for.

**Time on lees:** 12 months

**Degorgement date:** September 2018

**Cases produced:** 700


### BEST TO ENJOY

Every bottle is an occasion – before, with or after a meal.

**Serving temperature:** 8 - 10 °C

**Summer fruit** | **Oysters** | **Lemony chicken** | **Mediterranean platters**  
**Creamy desserts** | **French toast**

“ This MCC was crafted with care to enjoy like you don't have a care in the world.

 Cellar Master, Johann Fourie

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