



SARONSBERG

Tulbagh

Cap Classique Brut 2022

VINIFICATION

100% Chardonnay from low-yielding vines on shale and red-yellow clay loam. Whole-bunch pressed with only the cuvée (420 L/ton) retained. Cold-settled for 48 hours and fermented at 14 °C using EC1118. Completed malolactic fermentation and aged on fine lees for 3 months with bâtonnage. After tirage, the wine spent 30 months on the lees in bottle before hand riddling and disgorgement. Dosage included a portion of barrel-aged Chardonnay and 5 g/L sugar.

AGEING

30 months on the lees in bottle, hand riddled and disgorged.

TASTING NOTE

Pale straw with a refined, persistent mousse. Aromas of lemon zest, green apple, and almond biscuit unfold into layers of chalk and fresh cream. The palate is taut and mineral, driven by a vibrant acidity and a silken mousse. The dosage is finely tuned—lifting the wine's natural tension without softening its clarity. A Cap Classique of restraint, detail, and quiet power.



TECHNICAL

- Grape: 100% Chardonnay
- Yield: 7.8 t/ha
- Alcohol: 11.18%
- RS: 6.9 g/L
- TA: 7.1 g/L
- pH: 3.29
- Total Sulphur: 35 mg/L
- Serve at: 6–8 °C
- Drink: Now–2029