



COMRADES WINE COLLECTION

VIC CAP CLASSIQUE 2023

VINEYARD:

The grapes were selected from trellised vineyards on the slopes of Paarl Mountain. Hand-picked in the cool early morning, the grapes were transported to the cellar in crates to ensure they remained in optimal condition for whole bunch pressing. An early picking date is preferred to retain fresh natural acidity and more neutral flavour profiles.

TASTING NOTE:

Pale gold in colour with a fine, persistent mousse. Fresh aromas of yellow apple and citrus with a hint of lees complexity. The palate is crisp and clean, showing bright acidity with notes of lime and apple. 29 months lees contact in the bottle before disgorging adds depth and texture. Finishing dry and refreshing.

WINE OF ORIGIN

Paarl



WINEMAKING:

The grapes were transferred to the press by hand and gently whole bunch pressed. Only the free run juice was used. After settling, the clear juice was transferred to stainless steel tanks for separate fermentations. The final base wine blend was selected and prepared for secondary fermentation in bottle by the addition of liqueur de tirage, following the traditional Cap Classique method. The wine was matured on the lees in bottle for 29 months before being riddled and disgorged.

ANALYSIS

ALC: 11.50%
Viognier 42%
Grenache Noir 36%
Grenache Blanc 22%