

Méthode Cap Classique

2020

The exuberant Eikendal Méthode Cap Classique is made in very small quantities. On the nose it lures with citrus and lime notes, peaches and cream and a fresh minerality. The long, slow bottle fermentation produced a very fine, pleasing mousse on the palate.

Cultivar:

100% Chardonnay

Vineyards:

Chardonnay Clone 277 was specifically used for the MCC. The vineyards have been trellised in the VSP system. Plant spacing is 2.4 x 1m. Vines are under irrigation, using the Leaf Water Potential method to measure water stress in the grapes.

Vitification:

Canopy was kept closed throughout the growing season to ensure minimal light intensity and as a result fresh acidity and remarkable concentrated flavours in the grapes. We picked the grapes early at approximately 19°B.

Vinification:

The grapes were hand-picked in small crates and cooled down to 1°C before a gentle, whole-bunch pressing with total focus on maintaining fruit purity and delicate aromatics. Only the finest heart of the press juice was used for this noble MCC. Settled for two nights.

Fermentation in stainless steel took place at approximately 12°C, relying solely on naturally present, wild yeasts. After fermentation the base wine was kept on the gross lees for six months. The wine was then bottled for secondary fermentation and aged two years on the lees in the bottle, before it was riddled, disgorged and finally bottled.

Wine analysis:

Sugar: 2.4 g/l; Total acid: 8.6 g/l; pH: 3.13; Alcohol: 12.0% vol.

Maturation: Up to 10 years if cellared correctly

Serving suggestion: 12°C-14°C. Pair with Pear, Goats' Cheese & Walnut Salad, Oysters, Raspberry Baked Brie, Gorgonzola Mushrooms.

Winemaker:

Yvonne Lester

