



FOUNDED 2012

CAP CLASSIQUE  
**PIETER FERREIRA**

**PIETER FERREIRA BLANC DE BLANCS 2018**  
**EXTRA BRUT**

Alcohol: 11.93%vol  
TA: 7.5g/l  
pH: 3.08  
RS: 2.6 g/l – Extra Brut

**ORIGIN OF GRAPES VINEYARDS & SOILS**

48% Darling, 36% Robertson, 16% Cape Agulhas

The Chardonnay grapes exclusively used for this Blanc de Blancs were selected from diverse geographical areas including Darling, Robertson and Cape Agulhas. Each terroir offers fruit of distinctive site expression, allowing the cellar master to harness diverse flavour profiles into an individual Cap Classique of layered complexity.

**WINEMAKER'S PHILOSOPHY & WINEMAKER'S COMMENTS**

Grapes are hand-picked in the coolness of early morning, whereafter each bunch undergoes a thorough selection process ensuring only the finest and healthiest fruit is approved to partake in the magical journey of Cap Classique crafting. Whole-bunch press separates the cuvée from the taille, with only the pure, unblemished cuvée portion used to further the process. After settling, most of the beautiful clear juice is fermented in stainless steel tanks, with a small portion set aside to undergo fermentation in traditional French oak barrels from Tonnellerie Artisanale de Champagne (Pièce Champenoise). This oaked component offers complexity and depth, as well as the focus point required to establish the wine's exceptional status. The various individual parcels are then selected by means of a through tasting process to make individual sections for the Blanc de Blancs. After the initial fermentation, the wine is prepared for secondary fermentation in the bottle. Here the wine is allowed to live on the lees for six years, drawing structure, palate-weight and, of course, creating the millions of magical bubbles. The sediment is removed through the traditional process of remuage and dégorgement, after which the bottles are corked and laid down for six months cork maturation.

**TASTING NOTES**

On the eye it shows an enchanting luminous straw colour. The bubbles are persistent and extremely fine in the glass. The experience on the palate is a display of classic yeasty tones that have layers of flavours expressing lime pith, citrus peel and green almond, the wine finishing on a comforting brioche note. The experience is memorable, a Cap Classique focussed on precision with a firm, well integrated mousse and persistent bead and flavours - the universal lifeblood of a great bottle- fermented sparkling wine.