



FHATUWANI CAP CLASSIQUE 2016

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| Cellarmaster | Rolanie Lotz |
| Variety | Chardonnay |
| Origin | Paarl, Agter-Paarl |
| Soil Type | Decomposed granite |
| Yield | 10 tons per hectare |
| Wine Analysis | Alc 12% |
| | TA 7,8 g/l |
| | pH 3,21 |
| | RS 6,5 g/l |

VINIFICATION

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| Fermentation | Primary fermentation in stainless steel tanks, with second fermentation in the bottle. It started with second fermentation and extended maturation on the lees five months after harvest. |
| Barrel Maturation | 20% fermented in second fill 300l French oak barrels. |
| Bottle Maturation | Bottle matured for 52 months before dégorgement. |

DESCRIPTION

Fhatuwani Mukheli's story tells like beautiful wine. Deeply rooted in South Africa's creative culture, this man of many talents pours out a magical moment of expression through this graceful and elusive collaboration from Soweto to Rhebokskloof in Paarl. Sophisticated, elegant, and refined, this award-winning Cap Classique truly celebrates this great artist.

TASTING NOTE

Shortbread biscuits and golden delicious apple aromas serenade on the nose; ripe yellow plum flavours follow through on the palate layered with notes of honey and toasted brioche. Long bready finish with a creamy mousse and persistent bubble.

FOOD PAIRING

This wine can be combined with appetizers like oysters, salmon, sushi, strawberries, goat's cheese.

AGING POTENTIAL

4-6 years

