

# CAP CLASSIQUE DEMI SEC NECTAR 2018

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

The preceding three years have been the driest in recorded history in the South African Wine producing regions. However, the hot, dry weather kept the vineyards largely disease and pest-free and while December and January were hot – hitting 35°C at times – there were no intense heatwaves and the end of the growing season grew cooler, leading to better colour and flavour in later ripening varieties. We experienced thunder storms during the flowering season in November and a severe thunder and hail storm during harvest in February. Thunder and lightning are full of nitrogen, which get deposited in the vines making them lush and green, in turn that helped with the overall state of our vines and ripening in a very difficult and dry season. Due to our unique topography and high rainfall we had enough water for all the normal requirements of our vines during and after harvest. Due to the dry season the crop levels were a little bit less than normal, but our overall quality is deemed very high as much of the loss in overall volume was due to smaller berries and bunches which, conversely, should lead to a greater concentration of flavour and colour in the 2018 wines.

## IN THE VINEYARD

*Altitude:* 100-120m above sea level, and next to the Lourens river

*Age of vines:* 15-19 years

*Rootstock:* 101-14 Mgt

*Clones:* CY 76

*Slopes:* Situated on the valley floor

*Row direction:* East-West

*Soil type:* Varying soil types including high potential soil of Sweetwater, Tukul, Dundee and Pinedene

## ANALYSIS

*Alcohol:* 11.5 vol %

*pH:* 3.29

*Total acid:* 6.85 g/l

*RS:* 36 g/l

*Closure:* Hand selected quality cork with wire hood

## WINE INFORMATION

*Cultivar:* 100% Chardonnay

*Age and lees:* The wine went through malo-lactic fermentation and spent a further 6 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle.

7% of the wine was transferred to 205 liter French oak barrels halfway during fermentation and aged for 6 months.

## MATURATION POTENTIAL

This vintage will reach its best drinking potential towards the end of 2020.

## TASTING NOTE

This demi-sec Nectar is a fine excuse for self-indulgence and frivolity. The natural beauty and fine bubbles enhances the delicate flavours of lemon, pineapple, white peach and lemon peel, complemented with a rich biscuity allure and ladylike elegance. This unapologetically fun and utterly captivating Cap Classique is guaranteed to entice and impress at any gathering or get-together making it the perfect partner when celebrating what matters.

## FOOD PAIRING

The wine is the perfect partner to lighten up any celebration or special occasion.

This demi-sec Cap Classique is great with duck-a-l'orange, mild, creamy curries containing coconut, and light desserts. It is a good match for serving with strawberries and cream because of the good acidity and sweetness that latches on to the strawberries' natural acidity and sweetness. Other light desserts that will pair well are fruit salads, fruit-based mousses and light cream cakes.

Serve this wine between 12 -14 degrees Celsius for best results.



“A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication”