

# CAP CLASSIQUE DEMI SEC NECTAR 2020

  
**LOURENSFORD**  
ANNO 1700

## THE HARVEST

We experienced an improved 2019 post-harvest period compared to the previous year, resulting in a bigger crop. The leaves fell around the same time or later than usual. Sufficient cold units were accumulated during the winter to break dormancy. With spring came mostly favourable conditions, which contributed to a somewhat earlier but even bud-break. The early growing season will especially be remembered for good, homogenous shoot growth. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks. These conditions bode particularly well for flavour retention in the grapes.

Although the harvesting season commenced approximately two weeks earlier than usual, we will forever remember the 2020 harvest for the unexpected announcement of the COVID-19 lockdown, which was implemented in South Africa from 26 March 2020. This resulted in us finishing the last harvest activities with only 20% of our staff. The 2020 crop will however bring exceptional wines to consumers and will be known as one of our best vintages despite these trying conditions.

## IN THE VINEYARD

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

*Age of vines:* 17-21 years

*Rootstock:* 101-14 Mgt, Richter 110

*Clones:* CY 76

*Slopes:* Situated on the valley floor

*Row direction:* East-West

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

## ANALYSIS

*Alcohol:* 11.5 vol %

*pH:* 3.22

*Total acid:* 6.8 g/l

*RS:* 33.9 g/l

*Closure:* Hand selected quality cork with wire hood

## WINE INFORMATION

*Cultivar:* 47% Chardonnay, 40% Pinot noir, 13% Pinot Meunier

*Age and lees:* The wine went through malo-lactic fermentation and spent a further 5 months in tank on its primary lees before it was sweetened again and inoculated for the fermentation in bottle. 15% of the wine was transferred to 205 liter French oak barrels halfway during fermentation and aged for 5 months.

## 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, complimented 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. Try serving the Nectar on the rocks.

## 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"