

# Waterford Methode Cap Classique 2011



**Cultivars:** Chardonnay, Pinot Noir  
**Vineyard:** Stellenbosch  
**Quantity:** 3000 bottles  
**Wine Analysis:** **Alc** 11.8%  
**TA** 5.7 g/L  
**RS** 6.8 g/L  
**pH** 3.37

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## TASTING NOTE

A MCC made in the truly patient traditional style, focusing on secondary characteristics from bottle fermenting and ageing. The 2011 vintage has classic brioche yeasty notes but surprisingly fruity for being aged on the lees for 7 years, and 1 year under cork prior to release. The 2011 vintage has a sturdy freshness and adds great longevity to the wine. The palate is lined with extra fine bubbles and carries a long aftertaste. This brings about a crisp yet rich, creamy and focused mousse.

## AGEING

The first fermentation was carried out in Stainless Steel vessels and aged on the gross lees for 8 months. At that point, the wine was prepped to bottle and so commenced the second fermentation. After fermentation, roughly 6 weeks, the bottle is then left to age on the lees for 7 years. This ageing creates the key flavours of brioche, richness, as well as the delicate texture, noted on the after taste.

## VINEYARD

Waterford Estate has a small, high altitude Chardonnay vineyard grown on a white clay-based soil which is specifically dedicated to the production of our MCC.

## VINTAGE REVIEW

An excellent cold winter but with less than ideal rainfall. The growing season started off rather fast with the warmer conditions and drier soils. Lack of wind and rain during flowering produced an excellent crop for the vintage. The growing season was hot and dry up until the end of harvest. Whites are rich with hints of oiliness and reds are soft textured with ripe fruit notes.

