



2009 Waterford Methode Cap Classique

Cultivars: 100% Chardonnay, Blanc de Blanc

Production Area: Stellenbosch

Production Quantity: 3000 bottles

Analysis:	Alc	11.8%	RS	6.8 g/L
	TA	5.7 g/L	pH	3.37

Description:

A MCC made in the truly patient traditional style, focusing on secondary characteristics from bottle fermenting and aging. The 2009 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. 2009 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.