



*Vivat crescat floreat*

# TEDDYHALL

## Brut Méthode Cap Classique

**main variety** chardonnay **analysis** alc: 12.0 | ph: 3.30 | rs: 2.7 | ta: 6.3  
**type** sparkling **producer** Teddy Hall Wines **style** dry **winemaker** Teddy Hall  
**wine of origin** Stellenbosch



### tasting notes

This Méthode Cap Classique is full-bodied packed with brioche flavours. The Chardonnay lends itself to complex array of zesty citrus overtones culminating in a wine with length and depth.

### ageing potential

Already boasting more than four years of bottle maturation, this sparkling wine will continue to evolve and gain in complexity.

### food suggestions

While it's great on its own as an aperitif, it works well with strawberries. It is excellent with white meat and fish, or is equally suitable at the end of a meal in simple solo celebration.

### vineyard

The Chardonnay vines which provided the fruit for this wine were planted between 1990 and 1996. The vines are rooted in shale soils.

### harvest

With lively acidity a prerequisite for good sparkling wine, the grapes were picked by hand. The ripeness of the fruit was measured at 19.2° Balling and the acidity was a high 8 g/l average. At harvest the pH was recorded as 3.0.

### cellar

The Chardonnay grapes arrived at the winery nice and cool, and the free-run juice settled for 36 hours. Vinification entailed that the clear juice were inoculated with yeast in order to start the primary fermentation. Five months later, the wine was removed from tank and inoculated again to undergo its second fermentation in bottle. The bottles rested in a temperature-controlled cellar. This process ensured the autolytic 'just-baked' bread character that is so typical of the wine. The final step was expelling the dead yeast cells and topping up the bottles before the final corking.