



*Rebels
of the
Vine*



Wine:	Black Elephant Vintners Chardonnay Brut Methode Cap Classique							
Wine of Origin:	100% Simonsberg, Paarl							
Bottling date:	14 November 2019							
Production:	12 000 x 750ml							
Technical Analysis:	Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
	11.36%vol.	19.8g/l	3.2	6.60g/l	0.37g/l	18mg/l	68mg/l	3.5g/l

The fruit for our 2016 Chardonnay Brut Methode Cap Classique was selected from a single vineyard growing on the Simonsberg facing Paarl. This site allows for a full flavoured expression of the Chardonnay grape.

Harvest Date:

End of January 2016

Winemaking:

Our Chardonnay Brut Methode Cap Classique was made from a single vineyard growing on the slopes of the Simonsberg mountain facing Paarl. The final wine comprises 100% Chardonnay with a total of 40 months in bottle prior to disgorging. The Chardonnay grapes are hand harvested in 20kg lug boxes and allowed to chill overnight in our cold room. All our fruit are handpicked in the early morning and handled reductively to preserve the integrity of the fruit. A light whole bunch pressing according to the traditional champagne method is followed by 2 days of cold settling to clarify the juice. A maximum of 500l/ton is recovered at this stage. The juice is inoculated with selected Champagne yeast to enhance freshness and elegance in the basewine. Fermentation lasts for 14 days at 15°C. 3 Months of full lees contact is allowed post fermentation to add richness and texture to the wine. This is followed by bentonite fining and a light filtration prior to bottling for second fermentation under crown cap. This wine spent a total of 40 months in bottle maturing on its lees before disgorging.

Maturation:

3 Months on primary lees prior to second fermentation. 40 months in bottle prior to disgorging.

Tasting note:

A true expression of the Chardonnay grape, powerful, complex and elegant. The nose shows ripe citrus with melon and toasted almonds. The palate is rich and vibrant with lingering flavours of lemon, peach, ginger and brioche..

CHEERS!