

IL GECCO



Cap Classique 2018

Style: Cap Classique - Extra Brut

Winemaker Notes:

Pinot Noir and Chardonnay grapes were picked by hand and co-pressed. Fermentation and Malo-Lactic Conversion took place in a temperature-controlled stainless steel tank. The base wine was kept on fine lees for 7 months before bottling for the second fermentation on 07-06-2018 (Tirage). The wine was disgorged on 03-2024 after a 6 year maturation on lees.

Tasting Notes:

Colour: Medium Lemon

Flavour and Aroma Profile: Lemony freshness with bruised apple, strawberries, brioche with a creamy fine beaded mousse.

Soil: Gravelly Tukulu-Oakleaf mix

Wine of Origin: Tulbagh

Bottles Produced: 1450

Technical Analysis

PH:	3.15
TA:	6.5
RS:	2.4
ALC:	11.50
TIRAGE:	07-06-2018
DISGORGEMENT:	03-2024

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