



# WILDEBERG

## METEORIQUE MCC

STELLENBOSCH REGION

### WHAT'S THE STORY?

A tiny production of Cap Classique - traditionally produced fizz from the Cape.

### PRODUCTION

100% Chardonnay from the Banhoek area. Whole bunch pressed and naturally settled for 48 hours. Then naturally fermented in old 600 litre French oak barrels and matured in barrel for 4 months. Then bottled to undergo second fermentation. The wine spent 30 months on its lees before disgorgement. No dosage was added, thus a Brut Nature.

### TASTING NOTE

It has a nose of proving sourdough with a fine bead, the palate releases notes of fresh almonds, warm sand, and apricot kernel.

### FOOD MATCH

A wonderful pre-cursor to any meal - celebrating an event or just life itself!

### 100% Chardonnay

**ALC: 11.5% | R/S: 1.9 (g/l) | TA: 6.7 (g/l) | PH: 3.28**

