



Site Specific Excellence

VINEYARD Name / Buitensorg

CHARDONNAY

PLANTED	CLONE
1995	CY55
TONNES / Hectare	ROOTSTOCK
10 tonnes	RICHTER 10

PINOT NOIR

PLANTED	CLONE
2016	115
TONNES / Hectare	ROOTSTOCK
5 tonnes	USVIT 8-7

SOIL

Weathered shale with red stoney outcrops. The top soil is deep, rich in clay and offers excellent growth potential for our vines.

VINEYARD ASPECT

South facing.

HARVEST NOTES

Our Methode Cap Classique (MCC) is a combination of Chardonnay and Pinot Noir, two of the grape varieties used in Champagne. Both the grapes originate from our Buitensorg vineyard and are hand harvested early in the morning and during the beginning of the vintage. For the MCC, the winemakers require grapes with excellent acidity and crisp fruit flavours that provide the structure to build our traditional method sparkling wine.

The Christiëna MCC is unique in that the wine undergoes two fermentations. The first fermentation is to create the base blend which is of good acidity and moderate alcohol while the second fermentation is to create the bubbles.

CELLAR MASTER NOTES

Once the grapes are harvested, they are gently crushed in whole bunches at the cellar. The Chardonnay and Pinot Noir wines are vinified separately with the Pinot Noir spending no time on the skins to maintain a clear juice. Both grape varieties undergo cold fermentation in stainless steel tanks to create wines for a base blend. This wine spends 8 months on the primary lees to enhance depth of flavour and mouthfeel.

After the first fermentation is complete, the winemakers decide on the best wine to craft the MCC. Our Christiëna MCC Brut consists of 80% Chardonnay and 20% Pinot Noir. The Chardonnay provides the finesse and longevity while Pinot Noir adds body and fruit.

The selected wine is then bottled with a mixture of yeast, sugar and wine (this is known as the liqueur de tirage) and from here a second fermentation takes place in the bottle where small fine bubbles are created over time. The wine is stored in a temperature controlled cellar of between 10-12 degrees Celsius and riddled by hand over a minimum period of 24 months before being released.

TASTING NOTES

A well-balanced Methode Cap Classique (MCC) with upfront red apple, freshly baked biscuits, lime and lemon peel. The small refined bubbles in the glass and the crisp acidity offer an elegant and distinguished finish.

ANALYSIS

Alc: 11.16% / R/S: 8.5g/l / T/A: 5.5g/l / pH: 3.44

ACCOLADES

- 2023 IWSC, 90 Points
- 2023 National Wine Challenge, Top 100 & Double Platinum
- 2023 Platter's Wine Guide (awarded in 2022), 4 Stars
- 2023 Platter's Wine Guide (awarded in 2022), 4 Stars
- 2022 Michelangelo International Wine & Spirit Awards, Double Gold
- 2022 Platter's Wine Guide, 4 Stars
- 2022 National Wine Challenge Top 100 & Double Platinum awards (Buitensorg / Vogelvlei)
- 2021 International Wine & Spirit Competition 90/100

