

Genevieve

MÉTHODE CAP CLASSIQUE

Zero Dosage 2015

VARIETY • VINTAGE • AREA OF ORIGIN • PRODUCTION

100% Chardonnay 2012

Bot River, Overberg, Western Cape, South Africa.

2000 Bottles

VINEYARD DETAIL:

Chardonnay vineyards planted on deep riverside soil in E/W direction.

HARVEST DETAIL:

Handpicked at 19°B for fruit and elegance and high natural acidity.

Zero Dosage is only produced by Genevieve MCC when the vineyards bring in above exceptional quality and the build up to harvest is showing itself to be a truly distinguished harvest and impeccable vintage.

CELLAR:

Produced in a Méthode Cap Classique cellar, Paarl

CELLAR TREATMENT:

Whole bunched pressed and juice from cuvée only used; the purest juice of the pulp, rich in sugar and acid. My philosophy is vigilant attention and consideration in the vineyard with minimal but concise intervention in cellar, allowing each vintage to express itself from grape to bottle.

4 years yeast contact time before disgorgement with 8 months minimal cork contact before release to public.

TASTING NOTES:

Grand finesse with subtle aromas of lime and nectarine. Refreshing linear palate with a very clean finish. Good aging potential.

ALC: 12.23% • PH:3.28 • RS:1.33 • TA:7.4





Zero Dosage



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Blanc De Blancs

Methode Cap Classique

Produce of South Africa