



CASSANDRA BLANC DE BLANCS 2015

INAUGURAL RELEASE

FIRST DISGORGEMENT

[ANALYSIS]

Alcohol | 11.5% alc/vol

Acid | 6.8

Dosage | 1.0 g/L

Closure | Diam

pH | 3.19

Release Date | September 2019

[VINIFICATION]

100% Chardonnay grapes from Dijon Bernard Clones B95 and B76. Hand picked from our Mappinga Road vineyard and yielded at 6 mt per ha. Total production was 4,059 bottles. The first disgorgement was only 1000 bottles.

Hand-picked and pressed to 300L French Oak hogsheads, 20% new with wild fermentation occurring in barrel. 100% Malolactic fermentation with partial batonnage. 14 months in barrel prior to bottling. Final extraction 550L/mt.

Initial release has 40 months on lees and hand riddled before disgorgement

[TASTING NOTES]

The wine showcases a complex, creamy mouthfeel marrying notes of buttered brioche, marmalade and dried orange peel on the nose, leading to a saline, oyster-shell minerality and racy acidity on the palate. Fig, ginger and white peach are abundant; Cassandra Blanc de Blancs is a powerful and persistent vinous songstress, with each 'note' in complete operatic, sensory-harmony.