



DRUK MY NIET

T3 CAP CLASSIQUE ROSÉ 2022

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WINE ESTATE



WINEMAKER:	Alet Vlok
COMPOSITION:	Tannat Tempranillo Tinta Amarella
ORIGIN:	Paarl
AGE OF VINES:	18 years
SOIL TYPE:	Decomposed Granite
YIELD:	6 tons per hectare
AGEING POTENTIAL:	2 - 10 years from vintage
FOOD PAIRING:	Tuna Ceviche Sushi Summer Salads Berry pavlova

VINTAGE CONDITIONS

The 2022 vintage will be remembered for a cool season, followed by a sudden temperature spike from January, which contributed to a smaller wine grape crop than 2021. Good vineyard practices resulted in our vineyard delivering exceptional grape analyses and wine quality.

WINEMAKING AND MATURATION

Harvesting takes place early in the morning, while the grapes were still cool, and the bunches were selected based on colour and sweetness. Filled lug boxes are cooled in cold rooms to lock in the freshness and fruit aroma. Whole bunches were stomped to release juice fractions before being loaded into the press. Gentle pressing ensures only the free run juice is extracted with a light, salmon-pink colour. Slow fermentation took place at 12°C. The wine is kept on the fine lees, with regular battonage during malolactic fermentation to promote lees contact and natural fining. Secondary fermentation takes place under crown cap, and the wine is matured on the lees for 12 months prior to *degorgement* and adding of the *dosage*.

TASTING NOTES

The high natural acidity of the Tannat component forms the base of this crisp and perfume-driven Cap Classique, with lovely aromas of summer berries and ripe cherries. Lees ageing adds body and yeasty notes that accompany the sour cherry and prominent raspberry flavours. The wine has a very delicate and fine mousse, and ends with a crisp, lingering and refreshing finish, filled with prominent red berry flavours.

ALC 12.14 | RS 7.0 g/l | TA 6.7 g/l | pH 3.04