



KANNEMEYER

100% CHARDONNAY
2013 BLANC DE BLANCS
CAP CLASSIQUE

HISTORY

Many years ago, the name Kannemeyer denoted the “keeper of the cans”, otherwise known as the cellar master of the castle. Today, this tradition is continued with the patient maturation of this vintage release.

TASTING NOTES

The 2013 Kannemeyer Blanc de Blancs Cap Classique was first fermented using native yeast in oak barrels, before being hand-bottled and then matured for 73 months on the lees before degorgement. With zero dosage added, absolute purity is achieved, resulting in notes of fresh yellow apple, praline and brioche.

TECHNICAL SPECIFICATIONS

Alc (% vol)	12.5
RS (g/L)	1.35
TA (g/L)	7.04
pH	3.33
No sulphites added	



750 mL / 1500mL



WOLFKLOOF

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