

Foundation Stone

Blanc de Blanc



WHITE
CHAMPAGNE &
SPARKLING



SOUTH AFRICA



WESTERN CAPE



SUITABLE
FOR VEGANS

TASTING NOTE

Aromas of lemon zest, white blossom and hints of warm brioche on the nose. The palate offers a lively, fine mousse, layered with flavours of ripe peach, crisp apple and delicate pastry tones. Generous in texture, balanced by a vibrant line of acidity, it shows both freshness and depth. The finish is clean, long, and elegantly persistent.

VITICULTURE

A cold winter and hot summer yielded fruit with excellent balance between acidity and ripeness.

VINIFICATION

Whole bunches were gently pressed into a settling tank before fermentation in stainless steel. After blending, the wine was kept on the lees for a few months before bottling under crown cap. It then spent 12 to 18 months in bottle before release.

SIZE	75cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Agglomerate Cork
SKU CODE	M87061NV
EXPRESSION	Sparkling & Champagne
COUNTRY	South Africa
REGION	Western Cape
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.08
TOTAL ACIDITY	7.1g/l Tartaric
RESIDUAL SUGAR	3.4g/l
SKU	M87061NV