



Miss Molly

NV

Bubbly

Cap Classique

Vinification

Majority of the vineyards comprising this wine is grown on Moreson Wines with the remaining fruit sourced from Franschoek growers. All the grapes are whole bunch pressed into 3 distinct fractions; Cuveé, Premier Taille and Deuxieme Taille which are treated and fermented separately. The Deuxieme Taille is fermented and matured in older oak vats which comprises 10% of the total blend. Once bottled, the wine is rested and matured sur lees for 12 months prior to disgorgement. Every year, we prepare a special selection of dosage that always comprises a percentage of wooded, slightly carbonated Chardonnay to lift the profile of the wine. Miss Molly Bubbly is fast becoming South Africa's preferred and favourite Cap Classique.



Origin	Franschhoek
Grape Variety	Chardonnay
Bottles produced	100 000
Alcohol	12%
Residual sugar	7.8 g/L
Acidity	10.7 g/L
pH	3.3

Tasting notes

This Blanc de blancs is designed to be fresh and pure with a lively, energetic bubble. 85% of the blend always comprises current vintage with the remaining consisting of older reserve wine bringing about a complexity and structure to the wine.