



The delicacy of the 2019 Skaamgesiggie leaves the palate delighted with a lingering mousse. Thoughtful and delicious, this Cap Classique is perfect for any occasion.

The eagerly awaited 2019 vintage of Strandveld's Skaamgesiggie Pinot Noir Brut Cap Classique comes after the recognition gained by its 2018 predecessor which received a 94 point rating from Tim Atkin, British MW, in his 2020 South Africa Special Report.

The newly released 2019 vintage was grown and carefully nurtured from grape to bottle by adept winemaker, Conrad Vlok, who firmly believes that the best wines come from producing only the best grapes.

Strandveld Vineyards' success in producing Pinot noir is due to the fact that the vineyard sits in Elim, close to the southernmost tip of the African continent. The terroir of the vineyards creates idyllic growing conditions for Pinot noir with the cool Atlantic winds creating the perfect temperature for the notoriously unforgiving varietal to thrive.

In recent years, winemaker Vlok saw the potential of his cool climate Pinot noir to be used for something other than just producing red wine and so the Skaamgesiggie Cap Classique was born.

The Skaamgesiggie Cap Classique is produced in the traditional method using 100% Pinot noir grapes. These grapes were carefully selected, cooled to 2°C and loaded whole bunch into the press for 2 hours skin contact. Only 550 Liters of the clear juice per ton obtained through gentle press was used, after which it was cold fermented with selected yeast strains. After primary fermentation the base wine matured in 500L French Oak barrels for 4 months. Once matured, yeast and a small amount of sugar were introduced to the base wine which was then bottled under crown cap for the secondary fermentation process. After 24 months on the lees it was disgorged.

*An interesting feature of this Cap Classique lies in its name. The story behind the name Skaamgesiggie, scientific name *Protea pudens*, is not only thoughtful but also sentimental.*

A Skaamgesiggie (in Afrikaans) or Bashful Sugarbush (in English) is endemic to the Elim area and is one of South Africa's most beautiful and rare Protea species. These Proteas are so endangered that they have been added to the 'red data' list of endangered species and are now fiercely protected in their small habitat which sits within a nature reserve. Protea pudens is unique to the southern tip of Africa, a rare endemic from the Elim flats. Within a tiny strip of land west of Bredasdorp between the lower foothills of Soetmuisberg and Elim, scarcely 15 km by 3km, this endangered species barely survives on a few remaining unploughed islands of natural veld. The low to the ground, downward facing flowers of this Protea plant are one of its most distinct features and the reason for the use of the word 'bashful' in its English name. The magnificent flower is depicted in rose gold on the front label.

The link between the Cap Classique and this Protea plant species is not merely because they share a geographical location. Strandveld chose the name Skaamgesiggie as its scarcity is synonymous with the Cap Classique's small batches produced and the flowers beauty is likened to the beauty in the flavours created and tasted in the final product. All tied together, it was no wonder that the Skaamgesiggie was the perfect ambassador for this delicious Cap Classique.

The small batch of Strandveld Skaamgesiggie produced ensures that the consumer gets an authentic product that has been fostered through deep knowledge of oenology by its winemaker. When tasting, this delectable Cap Classique takes its consumer's taste buds on a journey of flavours.

TURKISH DELIGHT
OYSTER SHELL
STRAWBERRY
ALMOND

Enjoy Skaamgesiggie on its own or serve it with light meals of oysters, salads and sushi. For dinner parties, pairing Skaamgesiggie with salmon, trout and duck breast is a match made in heaven.

Alcohol: 11.57%
RS: 7.7 g/litre
TA: 5.8 g/litre
pH: 3.32