

The Wine Advocate - Review August 2011

Robert M. Parker (USA) is considered to be the most widely-known wine critic in the world today. His publication "The Wine Advocate" publishes in excess of 7,500 reviews per year, utilizing Parker's rating system that employs a 50-100 point quality scale. Here is Parker's general guide to interpreting the numerical ratings:

***90-100** is equivalent to an **A** and is given only for an outstanding or special effort. Wines in this category are the very best produced of their type. There are few wines that actually make it into this top category because there are not many great wines.*

***80-89** is equivalent to a **B** in school and such a wine, particularly in the 85-89 range, is very, very good; many of the wines that fall into this range often are great values as well. I have many of these wines in my personal collection.*

Two of Colmant Cap Classique (Brut Reserve and Brut Chardonnay)

achieved a note of 92/100, the highest rating given by Parker to any South African Cap Classique !!!

BRUT RESERVE NV : 92/100

Disgorged February 2011, the Non-vintage Brut Reserve is a blend of 52% Pinot Noir and 48% Chardonnay based on the 2008 vintages blended with reserve wines from 2007 and 2006 (25% of the blend), aged for 30 months on the lees. It has a very fine petillance in the glass. The nose is very well defined with crushed stone, oyster shell and the subtle perfume of fine lees coming through with aeration. The palate is very crisp and lively on the entry with vibrant acidity, a citrus thread from start to finish, and though it is not a powerful Cap Classique, it is wonderfully poised with great persistence on the fresh lime and Granny Smith-tinged finish.



BRUT CHARDONNAY NV : 92/100

Disgorged March 2011, the superb Non-Vintage Brut Chardonnay is based on the 2007 vintage, whole bunch pressed with 18% fermented in oak and 45 months on the lees. It has a very subtle, more "wine-like" bouquet with very fine delineation, dewy green apples, a touch of wet limestone and a touch of flint. The palate has good weight on the entry with fresh green apple once again mingling with a little peach and Clementine in the background leading to a racy finish.

BRUT ROSE NV : 87/100

Based on the 2008 vintage, the Non-Vintage Brut Rose is a blend of 67% Pinot Noir and 33% Chardonnay with 10% of the latter fermented in French oak and aged on the lees for 24 months. Disgorged June 2010, it has a lucid deep salmon hue with a vibrant mousse. The nose is straightforward with touches of red cherry, cucumber and tomato leaf, whilst the palate has a ripe sweet entry, full and rounded in the mouth with a slightly short but fresh and lively finish.