



SWEET SPARKLING WINE  
**FOUR  
COUSINS**

# Sparkling Wine 101

[www.fourcousins.co.za](http://www.fourcousins.co.za)



# Tasting Notes



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# Having Fun with Bubbly

## INGREDIENTS:

### MIXTURE 1:

- 275 ml cream
- 225g cream cheese, softened to room temperature
- 175 ml castor sugar
- \*125 ml Four Cousins Sparkling White (flat)
- 1/2 tsp vanilla extract (or 1.5 tsp vanilla paste)
- Pinch of salt

### MIXTURE 2:

- 90 ml lemon curd
- 30 ml sour or thick cream
- 15 ml lemon zest
- 15 ml lemon juice
- 6 crushed meringue cookies

## SERVING SUGGESTIONS:

- Serve in a dessert bowl or martini cocktail glass with crumbled meringue biscuit & thin pieces of candied lemon peel.
- Serve in a meringue nest with a wafer biscuit.

## TASTING NOTES:

- This is incredibly creamy, dreamy & the pineapple variation compliments the pineapple flavour of the wine beautifully.

## TO SERVE:

Chilled Four Cousins Sparkling Blush

## METHOD:

- Mixture 1: Combine the cream, cream cheese, sugar, salt, vanilla, wine & juice in a food processor until smooth. Chill in the freezer for 3 hours or until it begins to harden or crystallize.
- Pour mixture into freezer container of an electric ice-cream maker & freeze according to implement instructions.
- Mixture 2: In a medium mixing bowl, combine lemon curd, sour cream, lemon zest & lemon juice with a whisk. Swirl lemon mixture & crushed meringue cookies into prepared ice cream. Freeze for 1 hour before serving. Serve immediately, or freeze up to 2 weeks in a sealable, freezer-friendly container.

Lemon  
MERINGUE  
ICE CREAM  
RECIPE







# Having Fun with Bubbly

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## INGREDIENTS:

- 450g fresh strawberries, washed, with stems and leaves removed
- 62.5 ml Four Cousins Sparkling Blush
- 385 ml sweetened full cream condensed milk
- 1/3rd tsp vanilla essence (or 1 tsp pure vanilla extract)
- Pinch of salt
- 500 ml cream

## METHOD:

- Combine strawberries, condensed milk, vanilla & salt in a electric mixer or food processor until smooth.
- In a large mixing bowl, whip cream with an electric mixer on high speed for about 1-2 minutes, or until firm peaks form.
- Carefully fold the strawberry mixture into the cream with a rubber spatula until well blended.
- Pour into a 1.5 litre sealable, freezer-friendly container & freeze.

## SERVING SUGGESTIONS:

- Serve in a glass ice cream bowl lined with thinly sliced strawberries, lining the top of the bowl, to resemble hearts.
- Serve in an ice cream bowl with heart-shaped sprinkles.
- Strawberry cream rosé float: Serve 1 scoop in a large wine glass with 125 ml sparkling wine. Delightful!

## TASTING NOTES:

- Fresh strawberries make the ice cream taste very fruity and almost wholesome.
- For a more indulgent flavour, lightly cook strawberries in microwave oven for 2 minutes, strain excess liquid and cool before adding to the recipe.

## TO SERVE:

Chilled Four Cousins Sparkling Blush

**TIPSY**  
*Strawberry*  
**MOUSSE**  
ICE CREAM RECIPE



# Having Fun with Bubbly

## INGREDIENTS:

- 225 g softened cream cheese
- 250 ml thick cream
- 250 ml full cream milk
- 187.5ml castor sugar
- 55-70 ml reduced Four Cousins Sparkling Red (reduced from 750 ml)
- 1 tablespoon cocoa powder
- 1 teaspoon salt
- 12.5 ml red food colouring

## METHOD:

- Heat the wine in a large saucepan over medium heat until it is reduced to a syrupy consistency, of about 55-70ml. Remove from heat to cool down to room temperature.
- Combine cream cheese (softened at room temperature), thick cream, milk, sugar, food colourant, cocoa powder & salt in a food processor until smooth. Alternatively, combine ingredients in a medium mixing bowl with a stick blender.
- Blend 50 ml of the wine reduction into the ice cream mixture & keep the remaining 15ml for garnishing. Alternatively, add all of the reduction into the mixture & blend well.
- Pour mixture into large bowl & chill for 2 hours in the freezer.
- Pour chilled mixture into an electric ice-cream maker & make according to implement instructions.
- Freeze for 6-12 hours.

## SERVING SUGGESTIONS:

- Place a small scoop between the two halves of a macaroon biscuit
- Place on a heart shaped biscuit on a side plate & drizzle with condensed milk, chilled in the fridge.
- Serve in an ice cream bowl or cocktail glass, add a heart shaped wafer biscuit & drizzle with chilled condensed milk.

## TASTING NOTES:

- This is a delicious ice cream. The spicy notes in the red wine reduction pair well with the creamy cocoa flavours.

## TO SERVE:

- Macaroons, heart shaped cookies or heart-shaped wafer.
- Condensed milk, chilled in the fridge

RED  
*Velvet*  
CUPCAKE  
ICE CREAM RECIPE



# What is the difference

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## Champagne/CC

- Reserved for wine made from grapes harvested in Champagne, France
- Cap Classique is the South African equivalent to champagne.
- Cap Classique is made the same way as Champagne and can only be made using the traditional method.
- Most used grape for CC is Chardonnay and Pinot Noir.
- Taste usually nutty and toasty.
- Has more bubbles that are smaller and refined

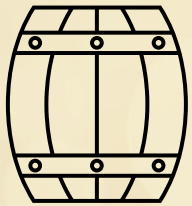
## Sparkling Wine

- Made anywhere in the world.
- Made using the carbonation method (Charmat method) or traditional method.
- Artificial Carbonation process is used on the production line.
- Less bubbles that are coarser and larger, with a different drinking enjoyment.
- Taste varies depending on how it's made.

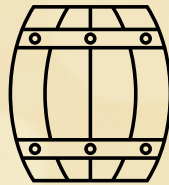
 CITRUS  WHITE CHERRY  TOAST  PEACH  ALMOND

 APPLE  VANILLA  NUTTY TONES  TOAST

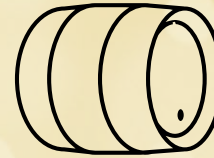
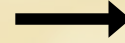
# How Cap Classique is Made



Create a Base Wine



"Liqueur de Tirage" is added



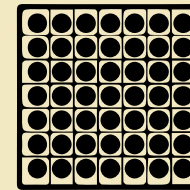
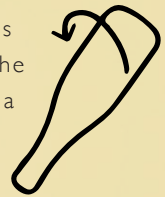
The 2nd fermentation process is triggered by adding the "Tirage"



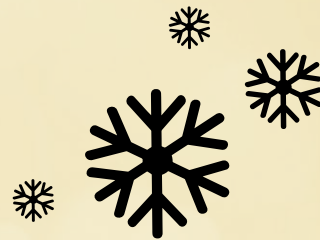
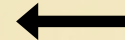
CO2 cannot escape and forms bubbles inside the bottle



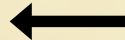
Sediment starts collecting thus the "Remuage" stage begins - the bottle is turned regularly for a few weeks



The bottles are stored in pupitres-boards with specially-shaped holes



The bottle neck is frozen once all the sediment reaches the neck of the bottle



The bottle top is removed and the pressure shoots the frozen sediment out - this is known as "Disgorgement"

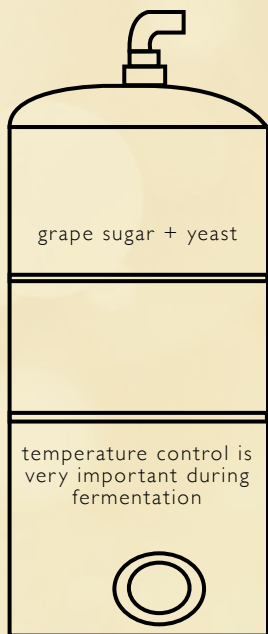


Finally, more "Liqueur de Tirage" is added to top up the bottle

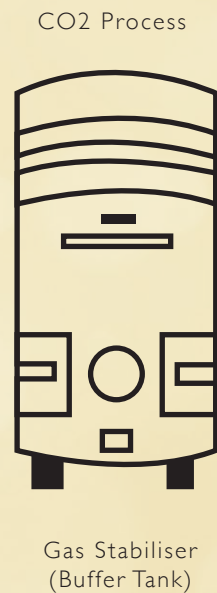


# How Sparkling Wine is Made

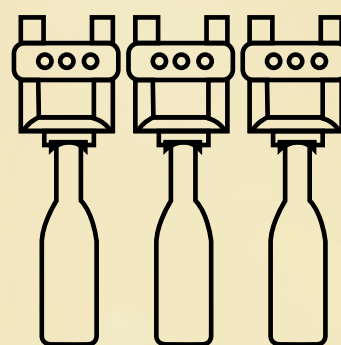
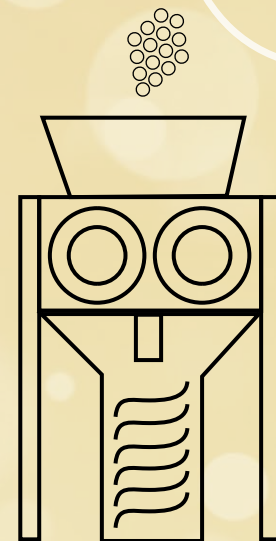
Yeast is added to the juice, and the yeast cells convert the simple sugars to ethanol (alcohol) and carbon dioxide. This process takes between 5 and 15 days.



Fining agents are used to remove suspended particles from wine before filtering and bottling.



Grapes are initially processed in a crusher-de-stemmer which separates the berries and gently crushes them into a pulpy 'must'.



Counter-pressure Filling

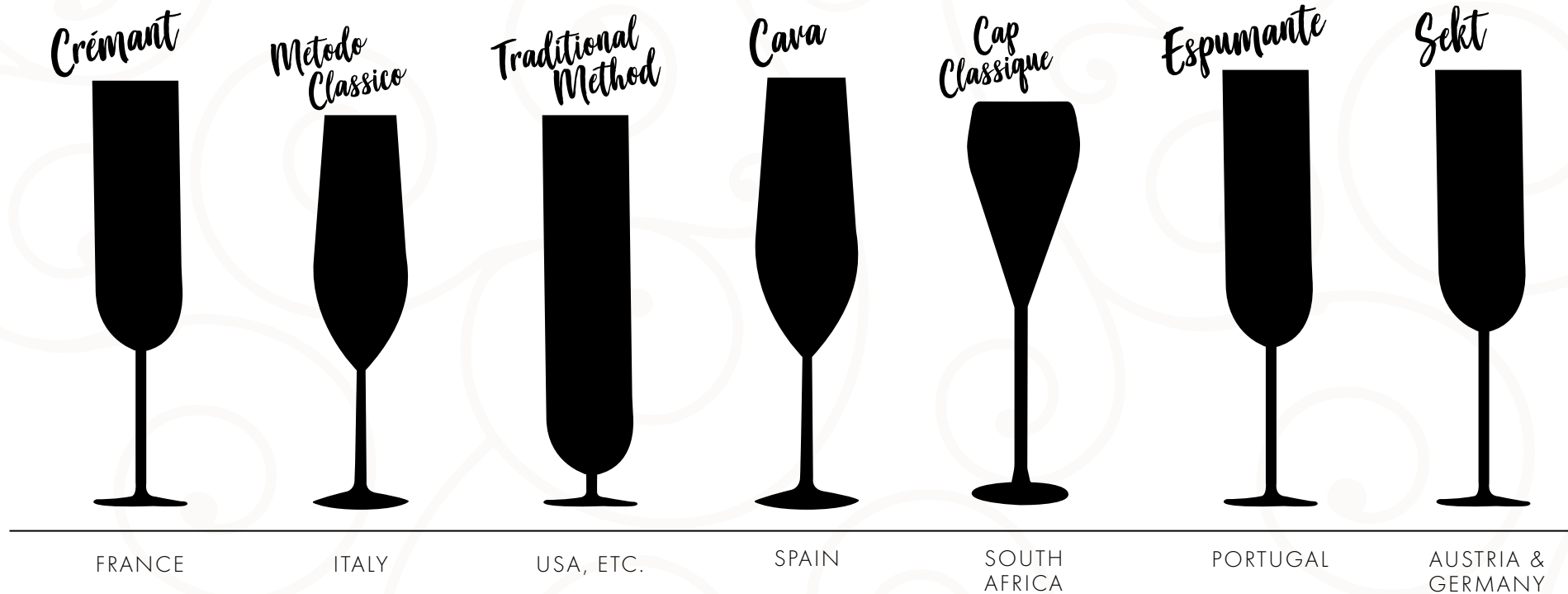


Your Sparkling Wine is ready to drink and enjoy



# KNOW YOUR *Sparkling* WINE

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## *Is It Good?*

The main criteria used to determine a top-quality CC are the vintage, the cultivar and the sugar level. The vintage refers to the year the grapes are harvested, and the cultivar is the name given to the type of grapes used. Additionally, high-calibre CCs in South Africa are made from grapes sourced from meticulously maintained vineyards.

## *Fact*

Other names for Champagne include:

- Bubbly
- Asti Spumante
- Spumante

# Rules for Tasting Champers

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## Sound

**"Popping" The Cork**  
Listen carefully to the sound the Champagne makes as the cork releases. Don't let the cork pop!

## Touch

**Feeling the Cork & Glasses**  
Firstly, touch the glasses to check their temperature. They shouldn't be too warm or too cold but only slightly cool to the touch.

## Smell

**The Bouquet's Aroma**  
Start by placing the glass under your nose and gently inhaling. This allows you to admire the light and volatile notes of the wine.

## Sight

**Appreciating the robe**  
Now that the Champagne is in the glass, it's time to observe and admire its appearance. Holding the glass by the stem, raise it to eye-level and turn it at 45°.

## Taste

**The Wine's Palate**  
Take in just enough that will cover the surface of your tongue and let it roll over your palate. Let the saliva break down the chemical compounds and bring out the aromas.



Use the following checklist to guide you on what to look for:

- Clarity (clear, opaque)
- Colour (pale, straw, golden)
- Bubbles (large, small, graceful, lively)



# Know the Four Cousins

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## Brut

Brut is the most popular type of sparkling wine. It is a dry and sweet wine.

Sugar:  
> 12 grams/litre

## Extra Dry

Extra Dry is dry, but not as dry as Brut.

Retains a slight sweetness. Sugar:  
12-17 grams/litre

## Brut Nature:

Brut Nature or Brut Zero has no sugar added.

## Extra Brut

Sugar:  
0-6 grams/litre

## Dry

Medium Sweet.  
Sugar:  
17-32 grams/litre

## Demi-Sec

This is a sweet sparkling wine, usually enjoyed with dessert.

Sugar:  
32-50 grams/litre

## Doux

The sweetest sparkling wine.

Sugar:  
< 50 grams/litre

## Terroir

The climate, soil and geography that defines the quality of the wine.

## Blanc de Blancs

A champagne or sparkling wine term referring to white wine made from only white (usually Chardonnay and Pinot Blanc) grapes.

## Estate Bottled

Champagne produced and bottled by the same company who grew the grapes.

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## Blanc de Noir

A champagne or sparkling wine term referring to white wine made from black (usually from Pinot Noir) grapes.

## Lees Aging

The lees are the deposits of spent yeast cells leftover after fermentation.

## Vintage

Older wines that are blended with the current harvest to make a non-vintage champagne.

## Disgorgement

The process of removing the yeast sediments after fermentation and aging in bottle. The sediment must be collected in the neck of the bottle through riddling, whether manually or through the use of a gyro palette.

## Cork

The most common material used to close a bottle, and mandatory in Champagne for finished wines.

## Cuvée

Cuvée generally refers to a blend of wines. In Champagne it also has another, very specific meaning: during pressing, which represents the finest portion of the pressing.

## Sec

'Dry' in French, but it is actually slightly sweeter than Brut.

## Magnum

A bottle containing 1.5 litres of wine, considered by many champagne producers and aficionados to be the ideal format for aging champagne..



## Single Vintage

A champagne that is made entirely from a single parcel of vines, as opposed to being blended from many different vineyards, as the vast majority of champagnes are.

## Chef de Cave

The cellarmaster, who is typically the person in charge of the winemaking team.

## Reserve Wine

Older wines that are blended with the current harvest to make a non-vintage champagne.

## Prestige Cuvée

A prestige cuvée, sometimes also called tête de cuvée, represents the most meticulously selected, most expensive, and presumably the highest quality champagne in a house's range.

## Non-Vintage

A term used to refer to wines blended from multiple years.

## Méthode Champenoise

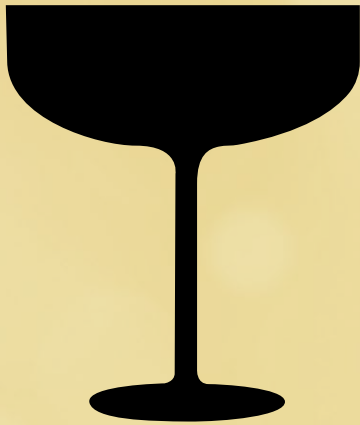
The old name for the traditional method of making champagne, banned by the European Union in 1985 as a concession to protecting the Champagne appellation.

## Rosé

A pink version of champagne, most often made by the blending of a little red wine with normally vinified white wine.

# Champagne etiquette

Choosing the right glass for champagne and sparkling wine



*Coupe*

Ideal for parties as the glass has a nostalgic, romantic image, not good for bubbles.



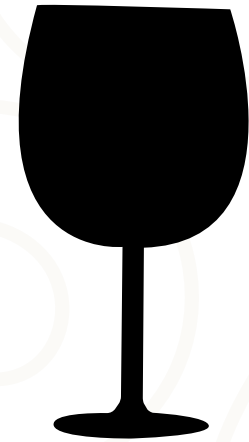
*Flute*

Ideal for young Champagne & Sparkling Wine, great for bubbles.



*Tulip*

Ideal for the more mature Champagne & Sparkling Wine.



*Wine Glass*

Ideal for higher-end more complex Champagne & Sparkling Wine.

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# How Long Does it Keep?

## Fact

Champagne goes beautifully with food, and by pairing the celebration fizz with every special Holiday meal, you'll really lift your heart and find the joy this season is supposed to bring.

Champagne or CC will have a longer shelf life thanks to the presence of more bubbles at the time of bottling. (This wine could last three days if you refrigerate it and use a champagne stopper.)

On the other hand, sparkling wine produced in the tank method will start to fizzle out faster.

Grab a bottle of your favourite champers and remember to swirl your party dress but never your bubbly!



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