

Methode Cap Classique Blanc de Blanc Brut 2008

Rich straw in colour, with a beautiful array of bubbles as the wine is poured. Slight citrus notes on the nose are supported by ripe apple and brioche from the Chardonnay and 20 months on lees. A beautifully balanced dryness and persistent mousse on the palate makes this a great MCC to savour with Oysters, or a stunning sunset...

variety : Chardonnay | 100% Chardonnay

winery : Darling Cellars

winemaker : Abe Beukes & Welma Myburgh

wine of origin : Groenekloof/Darling

analysis : alc : 11.00 % vol rs : 8.0 g/l pH : 3.40 ta : 6.06 g/l

type : Sparkling **style :** Dry **taste :** Fragrant

pack : Bottle **closure :** Cork

in the vineyard : Terroir: Deep red soils from weathered granite dominate the sites selected for these vines.

Vineyard type: Bush Vine, dry land farmed

about the harvest: Yield: 6 t/ha

Balling at Harvest: 18 °B



Darling Cellars

Darling

022 492 2276

www.darlingcellars.co.za


**DARLING
CELLARS**