

Meerendal MCC Blanc De Blanc 2007

Lots of beautiful, tiny beads in the glass, fresh peaches with creamy, biscuity aromas on the nose. Lots of mousse as the wine enters your mouth. Layers of delightful white fruit flavours with a touch of yeastiness and crisp minerality develop on the palate. An elegant wine, fresh and beautifully rounded, displaying all the characteristics of a truly blanc de blanc style.

A wonderful aperitif, always great with oysters, a delight with seafood and a must to end the meal with. Otherwise drink it all day long!

variety : Chardonnay | 100% Chardonnay

winery : Meerendal

winemaker : Liza Goodwin

wine of origin : Durbanville

analysis : alc : 12.65 % vol rs : 6.1 g/l pH : 3.1 ta : 7.2 g/l

type : Sparkling **wooded**

pack : Bottle **closure :** Cork

Platter Guide 4 Star wine (2010)

in the vineyard : CLIMATE: Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a mere 550mm. SOIL: Oakleaf and Tukulú.

about the harvest: The Chardonnay grapes were handpicked on the 19th of January 2007 at 19,3 °Balling from a yield of 10 Ton/Ha.

in the cellar : Whole bunch pressing took place and free run juice went straight to the barrel. Fermented in 2nd & 3rd fill French barrels previously used for Chardonnay. The wine was kept on the lees for 4 months and stirred regularly. Bottled on 11 Sept 2007 - 2,100 bottles only.

One hundred bottles were specially disgorged for the "Meerendal 40 year of bottled wine celebration" and the 350 years of South African Wine celebration in January 2009.

Final disgorgement took place on 20 November 2009.

