

Cederberg Blanc de Blancs MCC 2008

"Strings of dainty pearls in liquid gold." Made in the traditional French method of allowing a second fermentation to take place in the bottle. The extended period on lees, allowed time to add to the creamy complexity of this sparkling wine. It resulted in a bouquet of baked brioche, baked apples with fresh citrus, lemon and grapefruit aroma enticing your senses. A vibrant sparkling wine with a crisp and integrated acidity. This Blanc de Blancs is to be savoured on any memorable occasion.

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variety : Chardonnay | 100% Chardonnay
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 11.5 % vol rs : 5.6 g/l pH : 3.4 ta : 5.5 g/l
type : Sparkling **style :** Dry **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Facing: North-West
Soil Types: Glenrosa
Age of Vines: 18 years, Cederberg Mountains
Vineyard Area: 1.5ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SN24/220 on Richter 99

about the harvest: Harvest Date: 05 February 2008
Degree Balling at Harvest: Early morning hand harvested at 19°
Yield: 7t/ha

in the cellar : Vinification: Cold whole bunch press at 8°C, settled for 2 days at 10°C, 66% stainless steel fermented for 24 days at 13°C and 33% barrel fermented for 43 days at 13 °C with selected yeast strains. Barrel aged for 4 months
Barrel maturation: Medium toast French oak – Allier forest - Burgundy coopers
Secondary fermentation: Aged for 48 months with the lees in bottle, riddled over 2 weeks, dosage made up from new vintage MCC Chardonnay base wine.



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