

Darling Cellars Méthode Cap Classique Blanc de Blanc Brut 2009

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 : Darling

analysis : alc : 12.0 % vol rs : 8.0 g/l pH : 3.40 ta : 6.06 g/l

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

pack : Bottle **size** : 0 **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

in the cellar : Vinification: Crush and destalk, 14 days fermentation and secondary fermentation in the bottle.

Maturation: Kept on the lees for 20 months for a fuller mouth feel, complexity and stable bubbles.



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