

## Cederberg Blanc de Blancs MCC 2010

"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, apples with fresh lemon and grapefruit aromas, 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 : 12.0 % vol rs : 4.8 g/l pH : 3.32 ta : 7.4 g/l

**type** : Sparkling **style** : Dry **wooded**

**pack** : Bottle **size** : 0 **closure** : Cork

Platter's SA Wine Guide'15: 4.5 star – 2009 vintage

Amorin Cap Classique Challenge'13: Gold – 2008 vintage

**ageing** : Optimum drinking time: 1-3 years

**in the vineyard** : Facing: North-West

Soil Types: Glenrosa

Age of Vines: 20 years

Vineyard Area: 1.5ha

Trellised: Extended 4 wire Perold

Irrigated: Supplementary

Clone: CY3 on Richter 99

**about the harvest** : Harvest Date: 5 February 2010

Degree Balling at Harvest: Early morning hand harvested at 19°

Yield: 7t/ha

**in the cellar** : 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, medium toast French oak - Burgundy coopers, secondary fermentation: aged for 52 months with the lees in bottle, riddled over 2 weeks, dosage made up from new vintage MCC chardonnay base wine.



### Cederberg Cellar

Cederberg

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