

## Darling Cellars MCC Blanc de Blanc Brut 2014

A pale golden color with lime green tinges gives a hint to the flavors that might follow. The bouquet displays buttery, toasty, ripe apples and citrus notes. Flavors follow through on the palate with a crisp, well balanced acidity and undertones of brioche and butterscotch due to extended lees contact.

This stylish MCC will compliment any occasion.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Darling Cellars

**winemaker :** Pieter-Niel Rossouw & Maggie Venter

**wine of origin :** Darling

**analysis :** alc : 11.63 % vol    rs : 9.3 g/l    pH : 3.10    ta : 7.20 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

### in the vineyard :

Never a fast process, developing our Methodé Cap Classique was no exception to the rule. The Chardonnay grapes were harvested at optimal ripeness for a MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol. Secondary fermentation leads to the buildup of pressure and infusion of bubbles into the wine, making this a stunning, naturally bottle fermented, matured on lees MCC. Definitely a wine to look out for, as it is only available from the cellar door and at selected outlets.

### 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 16 months for a fuller mouth feel, complexity and stable bubbles



## Darling Cellars

Darling

022 492 2276

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