

Darling Cellars MCC Blanc de Blanc Brut 2015

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 : 11.44 % vol rs : 9.6 g/l pH : 3.34 ta : 7.17 g/l

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

pack : Bottle **size :** 0 **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 wines to look out for, as they are 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

www.darlingcellars.co.za

DARLING
CELLARS

