

Darling Cellars Méthode Cap Classique Blanc de Blanc Brut 2016

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 : 11.2 % vol rs : 9.0 g/l pH : 3.1 ta : 7.9 g/l so2 : 18 mg/l fso2 : 72 mg/l

type : Cap_Classique **style :** Dry **body :** 0 **taste :** Fragrant

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

Definitely wines to look out for, as they are only available from the cellar door and at selected outlets.

in the vineyard :

Origin: Darling

Cultivar(s): 100% Chardonnay

Winemaker: Pieter-Niel Rossouw & Maggie Venter

Terror: Medium yellow, non-arid sandy soils with 60% red laterite dominating the sub surface soil.

Vineyard type: Bush Vine, dry land farmed

about the harvest:

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.

Yield: 6 t/ha

Balling at Harvest: 18° B

in the cellar :

Never a fast process, developing our Methodé Cap Classique was no exception to the rule. 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.

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



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