

Darling Cellars Méthode Cap Classique Demi Sec 2016

Pale golden in color with a unique bouquet of green apples, pineapple, lemon and orange zest. The pleasing mouth showcases notes of biscuit flavours and a delicate touch of sweetness that ends with a crisp and well balanced acidity.

This stylish MCC will complement any occasion

variety : Chenin Blanc | 100% Chenin Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Maggie Venter

wine of origin : Darling

analysis : alc : 9.7 % vol rs : 38 g/l pH : 3.27 ta : 5.2 g/l

type : Cap_Classique

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

in the vineyard :

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

Vineyard type: Bush Vine, dry land farmed

Yield: 6 t/ha

Balling at Harvest: 18 °B

in the cellar : 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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