

## Delheim MCC Blanc de Blancs

Citrus and sweet tropical fruit on the nose with a rich, creamy complexity on the palate makes this a fresh and elegant MCC.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Delheim Wine Estate

**winemaker :** Roelof Lotriet

**wine of origin :** Stellenbosch

**analysis :** alc : 13.18 % vol    rs : 2.3 g/l    pH : 3.24    ta : 6.5 g/l

**type :** Cap\_Classique    **style :** Dry    **body :** Full    **taste :** Fruity

**pack :** 0    **size :** 750ml    **closure :** 0

Amorim Cap Classique Challenge 2020 Award

**in the vineyard :** Chardonnay grapes from a single vineyard on Delheim were harvested, the vines being approximately 20 years old and low yielding.

**about the harvest:** Once harvested, the grapes were stored in a cold room set to 8° - 10° C to cool.

**in the cellar :** The grapes were then whole bunch pressed in crates which allowed for a more delicate extraction and therefore an elegant mousse. The yeast used was without flavour and fermentation took place in cool temperatures at 14°C - 16° C. Primary fermentation was 6-8 weeks in tank. The juice was then bottled for secondary fermentation which we opted for 24 months on the lees in bottle prior to disgorgement. Light dosage was done to make it the sophisticated brut it is.

Bottling Date: December 2014

Release Date: December 2016



## Delheim Wine Estate

Stellenbosch

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[www.delheim.com](http://www.delheim.com)