

## Darling Cellars Old Bush Vines Cap Classique Blanc de Blanc Brut 2016

This complex MCC portrays something significant of the Darling area. MCC shows clean and fresh fruit with hints of lime, lemon and ripe red apples together with toastiness, biscuity flavors. Creamy brioche and the influence of extended lees contact improves the mouthfeel that results with a long crisp finish.

Fresh oysters, pan seared tuna or well matured cheeses

**variety :** Chardonnay | 100% Chardonnay

**winery :** Darling Cellars

**winemaker :** Pieter-Niel Rossouw, Carel Hugo

**wine of origin :** Darling

**analysis :** alc : 11.53 % vol   rs : 7.74 g/l   pH : 3.11   ta : 7.36 g/l

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

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

Darling Cellars Old Bush Vine comes from specific old bush vines which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

**in the vineyard :** Bush vines, south eastern slopes, vineyards planted in 1993

**in the cellar :** Hand-picked, whole bunch pressed, only the best 450 litre free run juice used for fermentation. Slow fermentation for 18 days at 13°C. Kept on the lees for 6 months before bottle fermentation for 26 months on the lees



**Darling Cellars**

Darling

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