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# Vondeling Rurale Blanc De Blanc 2016

The wine displays a pale straw colour typical of bubbly that has enjoyed the benefits of extended lees maturation. Tiny, pearl-string bubbles and fine mousse abound. Beautiful aromas of lavender honey, lime, crisp apple with freshly baked pastry and toasted almonds on the nose. The palate is bright and zippy with vibrant acidity and a soft, creamy mouthfeel. Fresh apple appears again along with pears, confected lemon and a long, rich, lingering after taste.

Rurale can be paired with smoked salmon, fennel roasted trout or fresh oysters with a squeeze of lemon, salt and pepper.




**variety :** Chardonnay | 100% Chardonnay
**winery :** Vondeling Wines
**winemaker :** Matthew Copeland
**wine of origin :** Paarl
**analysis :** **alc :** 11 % vol **rs :** 26.0 g/l **pH :** 3.2 **ta :** 9.5 g/l
**type :** Cap_Classique **style :** Dry **body :** Full
**pack :** Bottle **size :** 750ml **closure :** Cork

- SA Sparkling Wine Championships - Double Gold
- 2020 Platter Wine Guide - 4,5 stars

**ageing :** Cellaring of this wine will unlock more of the wines potential for the next 5 years.

The name Rurale is the original name for what was later recognized by the French A.O.C as Mèthode Ancestrale. We love the implication that this is an uncomplicated, yet pure expression of both the grape and its origins. Rurale is the first Mèthode Ancestrale in SA to be certified by SAWIS and Vondeling was instrumental in drafting its technical description in order for this new category to be recognised.

**in the vineyard :** Vondeling Rurale Blanc de Blanc makes use of Chardonnay grapes from a single block, located on a south-west facing slope on the decomposed granite soils of the Paardeberg Mountain. Unlike Mèthode Cap Classique, the grapes are harvested with a potential alcohol of 11%, which allows greater fruit expression in the wine, without compromising on vibrancy and freshness.

**about the harvest:** The grapes are harvested with a potential alcohol of 11%.

**in the cellar :**
Natural fermentation begins in a stainless-steel tank and when only a small, but critical amount of sugar remains, the fermenting wine is bottled and capped. Bottling must take place at the precise moment when there is enough remaining sugar to create a healthy, vibrant mousse, but not so much as to cause the bottles to explode. This single, continuous fermentation, using fruit which is approximately three weeks riper than the base wine used to make Mèthode Cap Classique, is what makes Mèthode Ancestrale unique. The wine is matured on its lees for 28 months before being disgorged. Autolysis of the yeast cells creates further richness and adds palate weight and creaminess in the wine. After being hand riddled over a one-month period, it is disgorged and topped using our flagship wooded white blend Babiana from the 2013 vintage, as an alternative to liqueur d'expedition.
It is a highly labour-intensive way to produce sparkling wine, and for this reason, only 1200 bottles were produced. All grapes are grown and vinified at Vondeling.