

Darling Cellars Cap Classique Blanc de Blanc Brut 2018

Bouquet opens up with fresh lemon, lime and green apples that excites your senses. Creamy palate with hints of baked bread and toast broadens the palate. To be enjoyed on any memorable occasion.

This MCC can be served with sushi, Peking Duck and even fruit cake! Will also match well with fresh West Coast Oyster.

variety : Chardonnay | 100% Chardonnay

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Maggie Venter

wine of origin : Darling

analysis : alc : 13 % vol rs : 8.3 g/l pH : 3.3 ta : 7.5 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

Terroir: 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.

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, 18 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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