

Darling Cellars Cap Classique Brut Rose 2019

This Brut Rosé has a salmon pink colour with an elegant nose. The nose shows a fruity bouquet of strawberries, watermelon, pomegranate and candy floss. The palate has a fresh acidity that results in a clean dry finish. This stylish MCC will compliment any occasion.

Enjoy with slivers of charcuterie, crusty sourdough bread, ripe, melty Camembert. Will also pair well with most seafood dishes. Last but not least, fresh seasonal berries or any other light dessert.

variety : Grenache | 100% Grenache

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw & Maggie Venter

wine of origin : Darling

analysis : alc : 11.5 % vol rs : 9 g/l pH : 3.2 ta : 7.5 g/l so2 : 20 mg/l fso2 : 80 mg/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity

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

2019 Rosé Rocks Competition - Double Gold

Never a fast process, developing our Methodé Cap Classique was no exception to the rule. Secondary fermentation leads to the build-up of pressure and infusion of bubbles into the wine, making this a stunning, naturally bottle fermented, matured on lees MCC. Definitely a wine to look out for, as this MCC is only available from the cellar door and at selected outlets.

in the vineyard :

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 an MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol.

Yield: 6 t/ha

Balling at Harvest: 18° B

in the cellar : Vinification: 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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