

Darling Cellars Cap Classique Blanc de Blanc Brut 2019

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.

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

variety : Chardonnay | 100% Chardonnay

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Maggie Immelman

wine of origin : Darling

analysis : alc : 12.24 % vol rs : 8.6 g/l pH : 3.44 ta : 7.4 g/l so2 : 18 mg/l fso2 : 72 mg/l

type : Cap_Classique **style :** Dry **body :** Full **taste :** Fragrant

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

2022 Veritas Awards - Gold

2022 Lumo Awards - Gold

2022 Merit Challenge - Merit Gold

Never a fast process, developing our Cap Classique was no exception to the rule.

The Chardonnay grapes were harvested at optimal ripeness for a CC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol. 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 CC. Definitely a wine to look out for, as this CC is only available from the cellar door and at selected outlets.

in the vineyard : Bush vine, dry land farmed vineyards

in the cellar :

Crush and destalk, 18 days fermentation and secondary fermentation in the bottle.

Kept on the lees for 16 months for a fuller mouth feel, complexity and stable bubbles.



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