

## Darling Cellars Cap Classique Nectar 2019

Pale golden in colour with a unique bouquet of green apples, pineapple, lemon and orange zest. The pleasing mouth showcases notes of biscuit flavours and a delicate touch of sweetness that ends with a crisp and well-balanced acidity.

Creamy and fragrant butter chicken curry hits all the right notes or pair with ripe full cream cheeses like Camembert and Brie or Blue Cheese.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Darling Cellars

**winemaker** : Pieter-Niel Rossouw, Maggie Immelman

**wine of origin** : Darling

**analysis** : alc : 12.4 % vol   rs : 39 g/l   pH : 3.2   ta : 6.7 g/l

**type** : Cap\_Classique   **style** : Semi Sweet   **body** : Light   **taste** : Fruity

**pack** : Bottle   **size** : 0   **closure** : Cork

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.



### Darling Cellars

Darling

022 492 2276

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