

Darling Cellars Cap Classique Brut Rose 2020

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 Cap Classique 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

2025 Veritas Awards - Silver

2024 Rosé Rocks - Double Gold

2023 Veritas Awards - Gold

2023 Rosé Challenge - Trophy Gold

Never a fast process, developing our Cap Classique was no exception to the rule. The Grenache grapes were harvested at optimal ripeness for a Cap Classique, 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 Cap Classique. Definitely a wine to look out for, as this Cap Classique 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: Grapes are hand harvested at 18,5° to 19,5° Balling from early-January until end-January.

in the cellar : After the grapes are whole bunch pressed, juice is left to settle overnight. Only the best 450 – 500lt of juice from every ton of grapes, is used. The clear grape juice is then transferred to stainless-steel tanks for the first alcoholic fermentation. Maturation: After aging for some time on the lees, the wine is prepared for secondary bottle fermentation and is left on secondary bottle fermented lees for 16 months before the sediment is removed using the traditional process of remuage and disgorgement.



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022 492 2276

www.darlingcellars.co.za

