

Darling Cellars Old Bush Vines Cap Classique Brut 2018

This complex MCC portrays something significant of the Darling area and shows clean and fresh fruit with hints of lime, lemon and ripe red apples together with toastiness and biscuity flavors. An elegant richness with creamy brioche is displayed. The influence of extended lees contact improves the mouthfeel that results in a long, crisp finish.

Enjoy with fresh oysters, pan-seared tuna or well-matured cheeses.

variety : Chardonnay | 100% Chardonnay

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Reon Richter

wine of origin : Darling

analysis: alc : 12.4 % vol rs : 7.7 g/l pH : 3.22 ta : 6.8 g/l

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

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

Darling Cellars Old Bush Vine comes from specific old bush vines which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

in the cellar : Hand-picked, whole bunch pressed, only the best 450 litre free run juice used for fermentation. Slow fermentation for 18 days at 13°C. Kept on the lees for 6 months before bottle fermentation on the lees.



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Darling

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