

Darling Cellars Cap Classique Nectar 2023

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 : Anthony Meduna, André Scriven

wine of origin : Darling

analysis : alc : 10.34 % vol rs : 34 g/l pH : 3.31 ta : 7.09 g/l so2 : 7 mg/l fso2 : 70 mg/l

type : Cap_Classique **style :** Off Dry **body :** Full **taste :** Fruity **vegetarian**

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

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

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.

Yield: 6 - 8 t/ha

about the harvest: Grapes are hand harvested at 18 °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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