

## Darling Cellars Cap Classique Blanc de Blanc Brut 2024

A bouquet of flavours opens up with fresh lemon, lime and green apples that excites your senses following through to a creamy palate with hints of baked bread and toastiness that broadens the palate ending with a well-balanced crisp acidity. To be enjoyed on any memorable occasion.

This Cap Classique 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 :** Anthony Meduna, André Scriven

**wine of origin :** Darling

**analysis :** alc : 11.5 % vol   rs : 9.2 g/l   pH : 3.17   ta : 7.2 g/l

**type :** Cap\_Classique   **style :** 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 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 :** 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:** Chardonnay 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.

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.



## Darling Cellars

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