



Darling Cellars MCC Blanc de Blanc Brut 2013

main variety Chardonnay

vintage 2013

analysis alc: 11.74 | ph: 3.28 | rs: 6.42 | ta: 7.26

type Sparkling

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

taste Fragrant

wine of Darling

tasting notes

A pale golden color with lime green tinges gives a hint to the flavors that might follow. The bouquet is packed with citrus notes that are followed on the palate by flavors of ripe golden delicious apples and fresh brioche from the extended lees maturation. The rich palate gives way to subtle mineral notes that persist and make this the perfect wine to be enjoyed with someone special.... And maybe even a few oysters on the half shell too!

blend information

100% Chardonnay

food suggestions

A great MCC to savour with Oysters, or a stunning sunset...

in the vineyard

We have created some stand-alone premium wines to showcase the diversity of Darling Cellars and the Darling region. All so unique, we couldn't find a place for them in our 3 core ranges. Definitely wines to look out for, as they are only available from the cellar door.

DARLING CELLARS METHODE CAP CLASSIQUE

Never a fast process, developing our Methodé Cap Classique was no exception to the rule. The Chardonnay grapes were harvested at optimal ripeness for a MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol. Secondary fermentation leads to the buildup of pressure and infusion of bubbles into the wine, making this a stunning, naturally bottle fermented, matured on lees MCC. Definitely wines to look out for, as they are only available from the cellar door and at selected outlets.

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

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 18 months for a fuller mouth feel, complexity and stable bubbles