



Darling Cellars Cap Classique Demi Sec 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 12.4 | ph: 3.2 | rs: 39 | ta: 6.7

type Cap_Classique

producer Darling Cellars

style Semi Sweet

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Darling

body Light

tasting notes

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.

blend information

100% Chenin

food suggestions

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.

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

The Chardonnay grapes were harvested at optimal ripeness for an MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol.

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 16 months for a fuller mouth feel, complexity and stable bubbles.