



## Darling Cellars Cap Classique Blanc de Blanc Brut 2018

main variety Chardonnay

vintage 2018

analysis alc: 13 | ph: 3.3 | rs: 8.3 | ta: 7.5 | ts02: 18 | fs02: 72

type Cap\_Classique

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Venter

taste Fragrant

wine of Darling

body 0

### tasting notes

Bouquet opens up with fresh lemon, lime and green apples that excites your senses. Creamy palate with hints of baked bread and toast broadens the palate. To be enjoyed on any memorable occasion.

### blend information

100% Chardonnay

### food suggestions

This MCC can be served with sushi, Peking Duck and even fruit cake! Will also match well with fresh West Coast Oyster.

### in the vineyard

Origin: Darling

Cultivar(s): 100% Chardonnay

Winemaker: Pieter-Niel Rossouw & Maggie Venter

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 a MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol.

### in the cellar

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

Vinification: Crush and destalk, 18 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