



Darling Cellars Cap Classique Nectar 2023

main variety Chenin Blanc

vintage 2023

analysis alc: 10.6 | ph: 3.1 | rs: 38.0 | ta: 7.1

type Cap_Classique

producer Darling Cellars

style Off Dry

winemaker Anthony Meduna, André Scriven

taste Fruity

wine of Darling

body Full

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 Blanc

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.

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.