



## Darling Cellars Old Bush Vines Cap Classique Brut 2021

main variety Chardonnay

vintage 2021

analysis alc: 11.69 | ph: 3.20 | rs: 6.1 | ta: 5.8

type Cap\_Classique

producer Darling Cellars

style Dry

winemaker André Scriven

taste Fruity

wine of Darling

body Full

### tasting notes

This complex Cap Classique portrays something significant of the Darling area and shows clean and fresh fruit with hints of lime, lemon and ripe red apples together with toastiness and biscuity flavors. An elegant richness with creamy brioche is displayed. The influence of extended lees contact improves the mouthfeel that results in a long, crisp finish.

### blend information

100% Chardonnay

### food suggestions

Enjoy with fresh oysters, pan-seared tuna or well-matured cheeses.

### in the vineyard

Old bush vine vineyards, south eastern slopes

### about the harvest

The winemaker closely monitors these vineyards to determine the optimal time for grape harvesting

### in the cellar

The carefully selected Chardonnay grapes are hand-picked and whole bunch pressed, utilizing only the finest 450 Liters of free run juice for fermentation. The process involves a slow fermentation lasting 18 days at 13°C, followed by six months of aging on the lees before the final bottle fermentation occurs on the lees for up to 36 months.