



Darling Cellars Old Bush Vines Cap Classique Brut 2022

main variety Chardonnay

vintage 2022

analysis alc: 12.61 | ph: 3.19 | rs: 8.8 | ta: 6.6

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

Fresh oysters, pan seared tuna or well matured cheeses

in the vineyard

These vineyards are situated in the most suitable terroir for the specific varietal. The winemaker closely monitors these vineyards to determine the optimal time for grape harvesting.

Old bush vine vineyards, south eastern slopes

about the harvest

They are picked by hand and placed into fruit bins for transport to the cellar, where whole bunches are gently loaded into presses.

in the cellar

Once harvested, the grapes are handled individually in the cellar to maintain their natural quality and uniqueness. This process involves a slow pressing cycle to extract the juice as delicately as possible.

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.