



Darling Cellars Cap Classique Blanc de Blanc Brut 2024

main variety Chardonnay

vintage 2024

analysis alc: 11.5 | ph: 3.17 | rs: 9.2 | ta: 7.2

type Cap_Classique

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

taste Fruity

wine of Darling

body Full

tasting notes

A bouquet of flavours opens up with fresh lemon, lime and green apples that excites your senses following through to a creamy palate with hints of baked bread and toastiness that broadens the palate ending with a well-balanced crisp acidity. To be enjoyed on any memorable occasion.

blend information

100% Chardonnay

food suggestions

This Cap Classique can be served with sushi, Peking duck and even fruit cake! Will also match well with fresh West Coast oysters!

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

Chardonnay grapes are hand harvested at 18.5° to 19.5°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.

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.