



## Darling Cellars Limited Release MCC Blanc de Blanc Brut 2011

main variety Chardonnay

vintage 2009

analysis alc: 12.42 | ph: 3.11 | rs: 9.7 | ta: 9.7

type Sparkling

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma

taste Fragrant

wine of origin Darling

### tasting notes

Rich straw in colour, with a beautiful array of bubbles as the wine is poured. Slight citrus notes on the nose are supported by ripe apple and brioche from the Chardonnay and 20 months on lees.

### blend information

100% Chardonnay

### food suggestions

A beautifully balanced dryness and persistent mousse on the palate makes this a great MCC to savour with Oysters, or a stunning sunset...

### in the vineyard

We have created some stand-alone premium wines to showcase the diversity of Darling Cellars and the Darling region. All so unique, we couldn't find a place for them in our 3 core ranges. Definitely wines to look out for, as they are only available from the cellar door.

### DARLING CELLARS METHODE CAP CLASSIQUE

Never a fast process, developing our Methodé Cap Classique was no exception to the rule. 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. 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. Definitely wines to look out for, as they are only available from the cellar door and at selected outlets.

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

Yield: 6 t/ha

Balling at Harvest: 18° B

### in the cellar

Vinification: Crush and destalk, 14 days fermentation and secondary fermentation in the bottle

Maturation: Kept on the lees for 18 months for a fuller mouth feel, complexity and stable bubbles