



Darling Cellars Méthode Cap Classique Blanc de Blanc Brut

	main variety Chardonnay					vintage 2016	
analysis	alc: 11.2 ph: 3.1 rs: 9.0 ta: 7.9 ts02: 18 fs02: 72						
	type Cap_Classique					producer Darling Cellars	
	style Dry					winemaker Pieter-Niel Rossouw,	
	taste Fragrant					wine of origin Darling	
	body 0						

tasting notes

A pale golden color with lime green tinges gives a hint to the flavors that might follow. The bouquet displays buttery, toasty, ripe apples and citrus notes. Flavors follow through on the palate with a crisp, well balanced acidity and undertones of brioche and butterscotch due to extended lees contact.

blend information

100% Chardonnay

food suggestions

This stylish MCC will compliment any occasion.

in the vineyard

Origin: Darling

Cultivar(s): 100% Chardonnay

Winemaker: Pieter-Niel Rossouw & Maggie Venter

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

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.

Yield: 6 t/ha

Balling at Harvest: 18° B

in the cellar

Never a fast process, developing our Methodé Cap Classique was no exception to the rule. 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.

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

Maturation: Kept on the lees for 16 months for a fuller mouth feel, complexity and stable bubbles