Darling Cellars MCC Brut Rose 2016



main variety Grenache
vintage 2016

analysis alc: 12.6 | ph: 3.2 | rs: 8.3 | ta: 7.1 | ts02: 20 | fs02: 80

type Cap_Classique
style Dry
taste Fruity
producer Darling Cellars
winemaker Pieter-Niel Rossouw &
wine of origin Darling

tasting notes
This Brut Rosé has a salmon pink colour with an elegant nose. The nose shows a fruity bouquet of red berries, guava, watermelon, pomegranate and candy floss. The palate has a fresh acidity that results in a clean dry finish.

blend information
100% Grenache

food suggestions
This stylish MCC will complement any occasion. Definitely wines to look out for, as they are only available from the cellar door and at selected outlets.

in the vineyard
Origin: Darling
Cultivar(s): 100% Grenache
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
Never a fast process, developing our Methodé Cap Classique was no exception to the rule. The Grenache 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.

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