



Darling Cellars Méthode Cap Classique Demi Sec 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 9.7 | ph: 3.27 | rs: 38 | ta: 5.2

type Cap_Classique

producer Darling Cellars

winemaker Pieter-Niel Rossouw,

wine of origin Darling

tasting notes

Pale golden in color with a unique bouquet of green apples, pineapple, lemon and orange zest. The pleasing mouth showcases notes of biscuit flavours and a delicate touch of sweetness that ends with a crisp and well balanced acidity.

blend information

100% Chenin Blanc

food suggestions

This stylish MCC will complement any occasion

in the vineyard

Medium yellow, non-arid sandy soils with 60% red laterite dominating the sub surface soil.

Vineyard type: Bush Vine, dry land farmed

Yield: 6 t/ha

Balling at Harvest: 18 °B

in the cellar

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