



Darling Cellars Méthode Cap Classique Blanc de Blanc Brut

main variety Chardonnay

vintage 2009

analysis alc: 12.0 | ph: 3.40 | rs: 8.0 | ta: 6.06

type Sparkling

producer Darling Cellars

style Dry

winemaker Abe Beukes, Welma Myburgh

taste Fragrant

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

blend information

100% Chardonnay

in the vineyard

Terrir: Deep red soils from weathered granite dominate the sites selected for these vines. 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 20 months for a fuller mouth feel, complexity and stable bubbles.