

## 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

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Fruity

wine of 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

