

Darling Cellars Old Bush Vines Cap Classique Blanc de Blanc

main variety Chardonnay

vintage 2016

analysis alc: 11.53 | ph: 3.11 | rs: 7.74 | ta: 7.36

type Cap_Classique

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Carel Hugo

taste Fruity

wine of Darling

body Light

tasting notes

This complex MCC portrays something significant of the Darling area. MCC shows clean and fresh fruit with hints of lime, lemon and ripe red apples together with toastiness, biscuity flavors. Creamy brioche and the influence of extended lees contact improves the mouthfeel that results with a long crisp finish.

blend information

100% Chardonnay

food suggestions

Fresh oysters, pan seared tuna or well matured cheeses

in the vineyard

Bush vines, south eastern slopes, vineyards planted in 1993

in the cellar

Hand-picked, whole bunch pressed, only the best 450 litre free run juice used for fermentation. Slow fermentation for 18 days at 13°C. Kept on the lees for 6 months before bottle fermentation for 26 months on the lees

