



## Darling Cellars Cap Classique Brut Rose 2019

main variety Grenache

vintage 2019

analysis alc: 11.5 | ph: 3.2 | rs: 9 | ta: 7.5 | ts02: 20 | fs02: 80

type Cap\_Classique

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Fruity

wine of Darling

body Medium

### tasting notes

This Brut Rosé has a salmon pink colour with an elegant nose. The nose shows a fruity bouquet of strawberries, watermelon, pomegranate and candy floss. The palate has a fresh acidity that results in a clean dry finish. This stylish MCC will compliment any occasion.

### blend information

100% Grenache

### food suggestions

Enjoy with slivers of charcuterie, crusty sourdough bread, ripe, melty Camembert. Will also pair well with most seafood dishes. Last but not least, fresh seasonal berries or any other light dessert.

### in the vineyard

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

The Chardonnay grapes were harvested at optimal ripeness for an MCC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol.

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 16 months for a fuller mouth feel, complexity and stable bubbles.