



## Darling Cellars Cap Classique Demi Sec 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 12.4 | ph: 3.2 | rs: 39 | ta: 6.7

type Cap\_Classique

producer Darling Cellars

style Semi Sweet

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Darling

body Light

### tasting notes

Pale golden in colour 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

### food suggestions

Creamy and fragrant butter chicken curry hits all the right notes or pair with ripe full cream cheeses like Camembert and Brie or Blue Cheese.

### 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.