



## Darling Cellars Cap Classique Blanc de Blanc Brut 2019

main variety Chardonnay

vintage 2019

analysis alc: 12.24 | ph: 3.44 | rs: 8.6 | ta: 7.4 | ts02: 18 | fs02: 72

type Cap\_Classique

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fragrant

wine of Darling

body Full

### tasting notes

Bouquet opens up with fresh lemon, lime and green apples that excites your senses. Creamy palate with hints of baked bread and toast broadens the palate.

### blend information

100% Chardonnay

### food suggestions

This MCC can be served with sushi, Peking duck and even fruit cake! Will also match well with fresh West Coast oysters!

### in the vineyard

Bush vine, dry land farmed vineyards

### in the cellar

Crush and destalk, 18 days fermentation and secondary fermentation in the bottle. Kept on the lees for 16 months for a fuller mouth feel, complexity and stable bubbles.