



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.