



## Darling Cellars Cap Classique Brut Rose 2020

main variety Grenache

vintage 2020

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 Cap Classique 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

Grapes are hand harvested at 18,5° to 19,5° Balling from early-January until end-January.

### in the cellar

After the grapes are whole bunch pressed, juice is left to settle overnight. Only the best 450 – 500lt of juice from every ton of grapes, is used. The clear grape juice is then transferred to stainless-steel tanks for the first alcoholic fermentation. Maturation: After aging for some time on the lees, the wine is prepared for secondary bottle fermentation and is left on secondary bottle fermented lees for 16 months before the sediment is removed using the traditional process of remuage and disgorgement.