



Darling Cellars Old Bush Vines Cap Classique Brut 2018

main variety Chardonnay

vintage 2018

analysis alc: 12.4 | ph: 3.22 | rs: 7.7 | ta: 6.8

type Cap_Classique

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Reon Richter

taste Fruity

wine of Darling

body Light

tasting notes

This complex MCC portrays something significant of the Darling area and shows clean and fresh fruit with hints of lime, lemon and ripe red apples together with toastiness and biscuity flavors. An elegant richness with creamy brioche is displayed. The influence of extended lees contact improves the mouthfeel that results in a long, crisp finish.

blend information

100% Chardonnay

food suggestions

Enjoy with fresh oysters, pan-seared tuna or well-matured cheeses.

in the cellar

Hand-picked, whole bunch pressed, only the best 450 litre free run juice used for fermentation. Slow fermentation for 18 days at 13°C. Kept on the lees for 6 months before bottle fermentation on the lees.