

## CAP CLASSIQUE NECTAR, DARLING CELLARS

**Vintage**
**2020**


A slow careful process to develop this stunning, naturally bottle fermented, matured on lees Cap Classique. The grapes are harvested at optimal ripeness for a CC, a little higher in acidity and not overripe to preserve the natural acidity and have a low alcohol. Secondary fermentation leads to the build-up of pressure and infusion of bubbles into the wine.

### TASTING NOTE

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.

### VINIFICATION DETAILS

After the grapes are whole bunch pressed, juice is left to settle overnight. Only the best 450 – 500 lt 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. 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.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
10.5	42
pH	Acidity
3.20	6.9

### ATTRIBUTES


**Origin**

South Africa


**Variety**

Chenin Blanc


**Malolactic Fermentation**

Yes


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

ieter-Niel Rossouw,  
Maggie Immelman

**Fining Agent**

Vegan suitable


**Closure**

Muselet cage


**Region**

Darling


**Vegan**

Yes