

CAP CLASSIQUE BLANC DE BLANC BRUT (CHARDONNAY), DARLING CELLARS

Vintage

2024



This Blanc de Blanc Brut is 100% Chardonnay from the Darling region of South Africa.

TASTING NOTE

A bouquet of flavours opens up with fresh lemon, lime and green apples that excites your senses following through to a creamy palate with hints of baked bread and toastiness that broadens the palate ending with a well-balanced crisp acidity.

VINIFICATION DETAILS

The Chardonnay grapes are hand-harvested at 18.5 – 19.5 °Balling from early-January until end – January. After the grapes are whole bunch pressed, the 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. 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
11.5	9.2
pH	Acidity
3.17	7.2

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 André Scriven,
Anthony Meduna


Fining Agent

Vegan suitable



Closure

Muselet cage



Region

Darling



Vegan

Yes