

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

Vintage

2020



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

TASTING NOTE

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.









VINIFICATION DETAILS

As with all champagnes, secondary fermentation leads to the build up of pressure and infusion of bubbles into the wine, making this a stunning, naturally bottle fermented, matured on lees MCC. Grapes were crushed and destalked on arrival at the winery, followed by 18 days' fermentation and secondary fermentation in the bottle. It was then kept on the lees for 16 months to ensure a fuller mouth feel, complexity and stable bubbles.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.4	9.42
pH	Acidity
3.02	6.9

ATTRIBUTES

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker P N Rossouw, M Immelman	 Fining Agent	 Closure Muselet cage	 Region Darling	 Vegan Yes