

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

Vintage

2018



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

TASTING NOTE

The bouquet opens up with notes of fresh lemon, lime and green apples. Creamy palate with hints of baked bread and toast. To be enjoyed on any memorable occasion.

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
13.0	8.3
pH	Acidity
3.30	7.5

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Muselet cage



Region

Darling



Vegan

Yes