
Blanc de Blanc Brut



THE STORY BEHIND THE LABEL

Never a fast process, developing our Cap Classique was no exception to the rule. The Chardonnay grapes were harvested at optimal ripeness for an 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, making this a stunning, naturally bottle fermented, matured on lees CC. Definitely a wine to look out for, as this CC is only available from the cellar door and at selected outlets.

IN THE VINEYARD

Terroir: Medium yellow, non-arid sandy soils with 60% red laterite dominating the sub surface soil.

Vineyard type: Bush Vine, dry land farmed

WINEMAKING

Vinification: Crush and destalk, 18 days fermentation and secondary fermentation in the bottle

Maturation: Kept on the lees for 16 months for a fuller mouth feel, complexity and stable bubbles

WINEMAKER'S COMMENTS

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. To be enjoyed on any memorable occasion.

FOOD RECOMMENDATION

This MCC can be served with sushi, Peking duck and even fruit cake! Will also match well with fresh West Coast oysters!

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| type | MCC | vintage | 2020 |
| style | Brut | wine of origin | Darling |
| taste | Crispy | winemaker | Pieter-Niel Rossouw, Maggie Immelman |
| body | Full | cultivars | Chardonnay 100% |

analysis | alc: 11.38% | ph: 3.02 | rs: 9.42g/l | ta: 6.9g/l | so²: 8 – 68 mg/l
