



# DELHEIM

worth the journey

## MÉTHODE CAP CLASSIQUE - BLANC DE BLANCS MCC 2014



### COMPOSITION

100% Chardonnay

### ORIGIN

Stellenbosch, South Africa

### VINEYARD

The grapes of a 20 year old Chardonnay block called Van Niekerk were used to produce this Méthode Cap Classique. This block was selected due to the low yielding thereof and slow ripening of the grapes in order to harvest at the right sugar content and acidity essential to produce this quality MCC.

### VINIFICATION

Harvest was done by hand only in the early morning. The grapes were harvested into crates in order to ensure that the crushing of the grapes due to their weight is kept to the minimum. Grapes were stored in a cool container in order to cool the grapes down where after it was loaded as whole bunches into a pneumatic press. Gentle pressing of the grapes were done to retain the cuvee juice that is yielded from the grapes by delicate extraction in order to produce an elegant mousse in the MCC. Only 450 litres of Cuvee juice were yielded from one ton of grapes.

A selected yeast strain that would produce a neutral bouquet was chosen for the fermentation of the juice. Fermentation was carefully monitored daily and temperature was controlled between 14 – 16 degrees Celsius. Fermentation of the base wine lasted up to 8 weeks.

The base wine was bottled in July 2014 with the "Tirage" in order to undergo secondary fermentation in the bottle. This Method Cap Classique is aged for 24 months on the lees in the same bottle where it underwent secondary fermentation prior to disgorgement. At disgorgement the yeast was removed from each bottle and filled with the dosage.

### BOTTLING DATE

December 2014

### ANALYSIS

### TASTING NOTES

Yeasty notes with baked apple fruit and almonds are enlightened

by fine beads of bubbles. The lees fullness on the palate is highlighted by the brisk acidity.

**MATURATION**

As any fine Methode Cap Classique this vintage Blanc de Blancs could be enjoyed now but can benefit from careful cellaring up till five years.