



DELHEIM
worth the journey



DELHEIM MCC BLANC DE BLANCS

COMPOSITION

100% Chardonnay

ORIGIN

Stellenbosch, South Africa

VINEYARDS

Chardonnay grapes from a vineyard named "Akkerboom" on Delheim was harvested, the vines being approximately 20 years old and low-yielding.

VINIFICATION

Once harvested, the grapes were stored in a cold room set to 8-10°C to cool. The grapes were then whole bunch pressed in crates which allowed for a more delicate extraction and therefore an elegant mousse. The yeast used was without flavour and fermentation took place in cool temperatures at 14°C-16°C. Primary fermentation was 6-8 weeks in tank. The juice was then bottled for secondary fermentation which we opted for 28 months on the lees in bottle prior to disgorgement. Light dosage was done to make it the sophisticated brut it is.

BOTTLING DATE
NOVEMBER 2017

RELEASE DATE
DECEMBER 2018

ANALYSIS

Residual Sugar:	7.2 g/l
Alcohol:	12 %
pH:	3.19
Total Acidity:	8.9 g/l

TASTING NOTES

Granny Smith apple notes with citrus and sweet tropical fruit on the nose with a rich, creamy complexity on the palate makes this a fresh and elegant MCC.



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