



*Rebels
of the
Vine*



Wine:	Black Elephant Vintners Chardonnay Blanc de Blancs							
Wine of Origin:	100% Franschoek Valley							
Bottling date:	1 August 2019							
Production:	750 x 750ml							
Technical Analysis:	Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
	11.73%vol.	19.8g/l	3.13	6.2g/l	0.25g/l	15mg/l	50mg/l	3.30g/l

The fruit for our 2013 Chardonnay Blanc de Blancs MCC was selected from a single vineyard in the Franschoek Valley.

Harvest Date:

First week of February 2013

Winemaking:

Our Chardonnay Blanc de Blancs MCC is made from a single vineyard growing in the Franschoek valley. The Chardonnay grapes are harvested by hand and chilled overnight in our cold room. All our fruit is handpicked in the early morning and handled reductively to preserve the integrity of the fruit. A light whole bunch pressing according to the traditional champagne method is followed by 2 days of cold settling to clarify the juice. A maximum of 500l/ton is recovered at this stage. The juice is inoculated with selected Champagne yeast to enhance freshness and elegance in the base wine. Fermentation lasts for 14 days at 15°C. 6 Months of full lees contact was allowed post fermentation to add richness and texture to the wine. After 6 months in tank the base wine was stabilised and bottled for second fermentation under crown cap. This wine spent 72 months in bottle before disgorging.

Maturation:

12 months on its primary lees prebottling. 72 months under crown cap.

Tasting note:

A modern fruit forward style of Blanc de Blancs focusing on freshness rather than secondary aromas. Light yeasty aromas and tones of citrus, fresh picked green apples and ginger with rich creamy complexity and lemons on the palate. The exceptionally fine mousse contributes freshness and finesse.

CHEERS!