

Teddy Hall Blanc de Blancs MCC 2008

Technical Analysis

Winemaker: Teddy Hall
Main Variety: Chardonnay
Alcohol: 12.0 % vol
pH: 3.30
RS: 4.1 g/l
Total Acid: 6.6 g/l
Appellation: Stellenbosch

Characteristics

Type: Sparkling
Style: Dry

Accolades

Teddy Hall Blanc de Blancs MCC 2005, won Gold Medal and Trophy winner in the sparkling wine category at the Classic Wine Trophy Show 2011, as well as Top 100 SA Wines 2011. This wine was awarded joint 3rd place in the WINE Magazine MCC Challenge, was the editor's choice as investment wine and scored 4 stars.

Tasting Notes

As befits a bubbly, this Blanc de blanc Methode Cap Classique is full of vigorous fine bubbles! A touch nervous with its vibrant acidity carrying the Chardonnay's fruit and yeasty, fresh baked bread flavours on the palate. Given time it will develop additional complexity and depth. I'm particularly proud of this and believe it might well become a benchmark bubbly.

Ageing Potential

Already boasting a few years of bottle maturation, this sparkling wine will continue to evolve and gain in complexity.

Blend Information

100% Chardonnay

Food Suggestions

While it's great on its own as an aperitif, it works well with strawberries. It is excellent with white meat and fish, or is equally suitable at the end of a meal in simple solo celebration.

In The Vineyard

The Chardonnay vines which provided the fruit for this wine were planted in 1990. The vines are rooted in broken shale soils which are topped with a layer of koffieklip. Trellised on a three-wire Perold system, the vines yielded 4.7 tons of grapes per hectare. Although essentially farmed dry, overhead sprinkler irrigation was available when needed.

About The Harvest

With lively acidity a prerequisite for good sparkling wine, the grapes were picked early in the 2008 season by hand. The ripeness of the fruit was measured at 19.6° Balling and the acidity was a high 8.4g/l average. At harvest the pH was recorded as 3.0.

In The Cellar

The Chardonnay grapes arrived at the winery nice and cool. Vinification entailed a gentle pressing before the juice was inoculated with yeast in order to start the primary fermentation. Five months later, the wine was removed from tank and inoculated again to undergo its second fermentation in bottle. The bottles rested in a temperature-controlled cellar for 54 months. This process ensured the autolytic 'just-baked' bread character that is so typical of the wine. The final step was expelling the dead yeast cells and topping up the bottles before the final corking.