

## *Mon Désir Mcc 2011*



**Cultivar:**

Chardonnay

**Vineyards:**

Chardonnay Clone 277 was specifically used for the MCC. The vineyards have been trellised in the VSP system. Plant spacing is 2.4 x 1m. Vines are under irrigation, using the Leaf Water Potential method to measure water stress in the grapes. Canopy was kept closed throughout the growing season to ensure minimal light intensity and as a result fresh acidity and remarkable concentrated flavours in the grapes. We picked the grapes early at approximately 19° Brix.

**Vinification:**

Hand-picked in small crates. Cooled down to 1°C before a gentle, whole-bunch pressing with total focus on maintaining fruit purity and delicate aromatics. Only the finest heart of the press juice was used for this noble MCC. Settled for 2 nights. Fermentation in stainless steel took place at approximately 12°C, relying solely on naturally present, wild yeasts. After fermentation the base wine was kept on the gross lees for 6 months. The wine was then bottled for secondary fermentation and aged two years on the lees in the bottle, before it was riddled, disgorged and finally bottled.

**Analysis:**

Sugar:	1.2 g/l
Total acid:	5.7 g/l
pH:	3.24
Alcohol:	12.1 vol.%

**Winemaker's Notes:**

The exuberant Eikendal *Mon Désir* Méthode Cap Classique is a 100% Chardonnay Blanc de Blanc. It is made in very small quantities in exceptional years only. On the nose it lures with citrus and lime notes, peaches and cream and a fresh minerality. The palate is soft and well balanced and filled with the citrus flavours found on the nose.

**Maturation potential:**

This wine is now ready for drinking, but can be enjoyed for up to 10 years of further cellaring after vintage.

**Serving Temperature:**

12°C -14°C in sparkling wine flutes.

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