



CASSANDRA BLANC DE BLANCS 2017

FIRST DISGORGEMENT - 2,170 BOTTLES RELEASED

[ANALYSIS]

Alcohol | 12.0% alc/vol

Acid | 8.6

Dosage | 1.0 g/L

Closure | Diam

pH | 2.96

Release Date | December 2023

[VINIFICATION]

SINGLE VINEYARD

100% Chardonnay grapes from Dijon Bernard Clones B95 and B76. Hand picked from our Mappinga Road vineyard and yielded at 6 mt per ha.

Hand-picked and pressed to 300L French Oak hogsheads, 20% new with wild fermentation occurring in barrel. 100% Malolactic fermentation with partial batonnage. 10 months in barrel prior to bottling. Final extraction 550L/mt.

The first release has 72 months on lees and hand riddled before disgorgement.

[TASTING NOTES]

Fresh, enticing aromas of lemon rind and citrus blossom, are balanced with notes of almond and toasted biscotti. A round and rich palate of brioche and grilled nuts is supported with a finish of tart marmalade and subtle spice. The linear acidity complements this complex and layered palate, with a creamy mouthfeel and refreshing finish.