



## CASSANDRA BLANC DE BLANCS 2018

**FIRST DISGORGEMENT** - 2,100 BOTTLES RELEASED

### [ANALYSIS]

Alcohol | 12.5% alc/vol

Acid | 6.84

Dosage | 2.0 g/L

Closure | Diam

pH | 3.05

Release Date | January 2025

### [VINIFICATION]

SINGLE VINEYARD

100% Chardonnay grapes from Dijon Bernard Clones B95 and B76. Hand picked from our Mappinga Road vineyard.

Grapes were chilled and then whole bunch pressed to large format French oak barrels, 20% new, undergoing a wild ferment. 100% Malolactic fermentation followed, with barrels given a light battonage throughout a 9 month maturation prior to bottling.

The first release has 72 months (6 years) on lees to build further complexity prior to disgorging, with a dosage of just 2g/L added as a tirage liqueur.

### [TASTING NOTES]

Enticing aromas of lemon rind and spiced pear are balanced by notes of flint and creamy brioche. The palate has intensity and power, with complex flavours, an intriguing saline edge, drive and length with a irresistibly lingering finish. Fantastic as an aperitif, this wine is a true expression of elegance.

### [AWARDS]

**94 POINTS** | 2024 WINEPILOT