

Darling Cellars Reserve "Bush Vine" Sauvignon Blanc 2014

Initially a subdued bouquet opens up to aromas of nettle and fresh peas giving way to underlying notes of passion fruit. These flavours follow on the palate and are supported by a vibrant acidity that keeps the palate fresh without being cloying.

This wine will pair well with most seafood but I think will go particularly well with some of the West Coast's fresh mussels or oysters!!

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Darling Cellars
winemaker : Abé Beukes & Welma Visser
wine of origin : Darling
analysis : alc : 12.51 % vol rs : 2.48 g/l pH : 3.44 ta : 6.09 g/l
type : White style : Dry body : Light taste : Fruity
pack : Bottle size : 0 closure : Screwcap

in the vineyard :

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dryland and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Terroir: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage.

Vineyard type: Bush Vine, no irrigation

about the harvest: Yield: 6-8 ton/ha

Balling at Harvest: 21° - 22°B

in the cellar : Vinification: Crush and destalk, 14 days fermentation at 13° C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.

Maturation: Left on lees for 2 months to add complexity



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