

## Darling Cellars Reserve Bush Vine Sauvignon Blanc 2016

Initially a subdued bouquet opens up to aromas of tropical fruit such as watermelon skin, passion fruit and pineapple. These flavours follow on the palate and are supported by a vibrant acidity that keeps the palate fresh.

pThis 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!!/p

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Darling Cellars

**winemaker :** Pieter Niel Rossouw and Maggie Venter

**wine of origin :** Darling

**analysis :** alc : 12.61 % vol rs : 2.48 g/l pH : 1.66 ta : 5.60 g/l

**type :** White **style :** Dry **body :** Light **taste :** Fruity

**pack :** Bottle **size :** 0 **closure :** Screwcap

Vitis Vinifera 2016 - Gold

### 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 dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

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: 3-4 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 lack in fruitiness.

Maturation: Left on lees for 2 months to add complexity



## Darling Cellars

Darling

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