

Darling Cellars Premium Sauvignon Blanc 2014

This wine displays intense flavours of green pepper, flint, asparagus and mineral aromas on the nose. The palate shows mineral complexity with a fully complex mouth feel and a persistent aftertaste.

Seafood dishes, creamy chicken dish or a garden salad in early summer - the perfect accompaniment!

variety : Sauvignon Blanc | 97.5% Sauvignon Blanc, 2.5% Semillon

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw

wine of origin : Darling

analysis : alc : 13.2 % vol rs : 1.9 g/l pH : 3.52 ta : 6.1 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Darling Cellars Premium comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Darling Cellars Premium is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

Terroir: South western facing slopes on deep granite soils are the preferred sites for these vineyards.

Vineyard type: Bush Vine, no irrigation.

Yield: 4 t/ha

Balling at Harvest: 22 - 23°B

in the cellar : Vinification: Crush and destalk, 14 days fermentation at 13°C. Reductive winemaking.

Maturation: Left on lees for 6 months in stainless steel tanks to add complexity and depth.



Darling Cellars

Darling

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