

Darling Cellars Gustus Sauvignon Blanc 2017

Not made in a full ripe style this wine offers tropical flavours of pineapple, watermelon and green undertones of asparagus and mineral aromas on the palate. This is a medium bodied wine with an aging potential of 2-3 years. Seafood dishes, creamy chicken dish or a garden salad in early summer - the perfect accompaniment!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Maggie Immelman

wine of origin : Darling

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.4 ta : 5.7 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

THE STORY BEHIND THE LABEL

Translated from Latin 'gustus' means 'taste' and this is what this wine is all about.

Darling Cellars Gustus 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. The hand selection of grapes is focused on optimum ripeness at the crusher to deliver flavour in you glass. The best judge of TASTE is yourself!

in the vineyard :

South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, no irrigation

in the cellar :

Crush and destalk, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.



Darling Cellars

Darling

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