

Darling Cellars Pyjama Bush Rose 2018

Light Pomegranate in colour, this is what summer drinking is all about. Loads of ripe strawberries, sweet cherry and raspberries on the nose with a lingering fruity aftertaste. Truly a wine for all occasions. A great wine to enjoy and flirt over.

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variety : Sauvignon Blanc | 99% Sauvignon Blanc, 1% Grenache
winery : Darling Cellars
winemaker : Pieter-Niel Rossouw, Maggie Venter
wine of origin : Darling
analysis : alc : 11.19 % vol rs : 6.6 g/l pH : 3.3 ta : 6.1 g/l
type : Rose taste : Fruity
pack : Bottle size : 750ml closure : Screwcap

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.

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

in the vineyard : Vineyards from different slopes and different soils were used for this blend. The cool nights and cool South-westerly wind in the afternoons cooled the vineyards down and helped to form the elegant fruit flavours. Soil types consisted of weathered granite to deep red and well drained soils.

in the cellar : Vinification: Crush and destalk, 18 days fermentation at 14°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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