

DC De-Alcoholised Sauvignon Blanc NV

A light yellow with green tint in colour, flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity and lingering finish.

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! Low in calories and vegan-friendly.

variety : Sauvignon Blanc | 100%v Sauvignon Blanc

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw

wine of origin : Darling

analysis : alc : 0.37 % vol rs : 23 g/l pH : 3.25 ta : 6.16 g/l

type : White **style :** Off Dry **body :** Medium **taste :** Fruity

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

2025 - WAFA - Commended

Darling Cellars De-Alcoholised is a product range of varietals where the focus is on fruit driven, varietal true, value for money products. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.

in the vineyard : 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 t/ha
Balling at Harvest : 21 - 22°B

in the cellar : Crush and destalk, 14 days fermentation at 14 - 15°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness. Maturation: Left on lees for 2 months to add complexity. The wine is then De-Alcoholised by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour.



Darling Cellars

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