

DC De-Alcoholised Rosé NV

Great light salmon pink colour with ripe strawberries and sweet candyfloss on the nose following through to a balanced palate with a lingering finish.

Low in calories and vegan friendly, a salmon salad, Italian food with a red sauce or stuffed mushrooms.

variety : Sauvignon Blanc | 98% Sauvignon Blanc, 2% Grenache

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Maggie Immelman

wine of origin : Darling

analysis : alc : 0.39 % vol rs : 23 g/l pH : 3.37 ta : 6.06 g/l

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

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

2022 IWSC - Best Low Alcohol Wine Trophy (96 points)

2023 IWSC - Bronze (86 points)

Darling Cellars De-Alcoholised is a product range of varietals where the focus is on fruit driven, varietal true, value for money wines. 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 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.

Vineyard type: Bush Vine, no irrigation

about the harvest: Yield: 6 t/ha

Balling at Harvest: 21-22°B

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. 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

Darling

022 492 2276

www.darlingcellars.co.za


**DARLING
CELLARS**