

## Darling Cellars Reserve Bush Vine Sauvignon Blanc 2020

Initially a subdued bouquet opens up to aromas of green fig, asparagus, freshly cut grass and tropical fruit such as watermelon, passion fruit and pineapple. These flavours follow on the palate and are supported by a vibrant acidity that keeps the palate fresh.

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!!

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Darling Cellars

**winemaker** : Pieter Niel Rossouw and Maggie Immelman

**wine of origin** : Darling

**analysis** : alc : 13.07 % vol   rs : 2.26 g/l   pH : 3.52   ta : 5.80 g/l   so2 : 150 mg/l  
fso2 : 40 mg/l

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

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

2019 Veritas Awards: Silver

2017 South African Woman's Wine Awards - Gold

Gold Wine Awards - Gold

Vitis Vinifera 2016 - Gold

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 meso climate 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** : 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 ton/ha

Balling at Harvest: 21° - 22°B

**in the cellar** :

Vinification: 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.



# Darling Cellars

Darling

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