

## Darling Cellars Pyjama Bush Rose 2020

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.

Will pair well with roasted chicken, a salmon salad, Italian food with a red sauce or stuffed mushrooms.

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

**winery** : Darling Cellars

**winemaker** : Pieter-Niel Rossouw, Reon Richter

**wine of origin** : Darling

**analysis** : alc : 13.02 % vol rs : 6.38 g/l pH : 3.47 ta : 5.70 g/l

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

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

Darling Cellars Reserve is a wine range of straight 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. The Pyjama bush is a pink wild flower that grows in the Darling area.

**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: Destalk and crush, 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.



**Darling Cellars**

Darling

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