

Darling Cellars Bushvine Sauvignon Blanc 2l Bag in Box

A bouquet of green fig, asparagus, freshly cut grass leads to a delightful tropical fruit palate of melon, passionfruit and pineapple. These flavours are supported by a vibrant acidity that keeps the palate fresh.

This wine will pair well with most seafood, but will go particularly well with West Coast fresh mussels or oysters!!

variety : Sauvignon Blanc | Sauvignon Blanc 100%

winery : Darling Cellars

winemaker : Anthony Meduna & André Scriven

wine of origin : Darling

analysis : alc : 12.95 % vol rs : 3.02 g/l pH : 3.5 ta : 6.12 g/l

type : White **style :** Dry

pack : Box **size :** 2000ml **closure :** Tap

Keeping in line with consumers' need for value without compromising on taste or quality, the award-winning Reserve Bushvine Sauvignon Blanc is now available in a convenient new 2L slim box. The box also keeps the wine fresher for longer in the fridge and can travel where glass can't. 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.

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

Yield : 3-4 t/ha

Balling at Harvest : 21-22°B

about the harvest: Destalk and crush, 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.



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022 492 2276

www.darlingcellars.co.za

