

Darling Cellars Reserve Bush Vine Sauvignon Blanc 2021

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 some of the West Coast's fresh mussels or oysters!!

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Darling Cellars

winemaker : Pieter Niel Rossouw, Maggie Immelman

wine of origin : Darling

analysis : alc : 12.81 % vol rs : 3.5 g/l pH : 3.38 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

2021 Ultra Value Wine Challenge - Gold

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.

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.



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