

Darling Cellars Lady Ann Darling 2021

A harmonious blend of Sauvignon Blanc and Semillon. A complex wine to delight the senses. Green fig with pear on the nose, introducing a palate delivering a mouthfeel of varietal flavours and the gentlest touch of wood. A wonderfully crafted blend, this is a wine to sip, savour and reflect.

This elegant wine pairs well with kingklip, prawns in a white wine sauce, seafood risotto or a hearty salad with goats' cheese.

variety : Sauvignon Blanc | 75% Sauvignon Blanc, 25% Semillon

winery : Darling Cellars

winemaker : André Scriven & Bertrum Titus

wine of origin : Darling

analysis : alc : 13.19 % vol rs : 2.27 g/l pH : 3.36 ta : 6.22 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity wooded vegetarian

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

2024 Fine Wine Awards - Silver

2024 SAWI Awards - Grand Gold

2023 Veritas Awards - Gold

2023 Trophy Wine Show - Bronze

2023 Concours Mondial du Sauvignon - Gold

This wine is named after Lady Ann Darling, the wife of Sir Charles Henry Darling, governor of the Cape Colony in 1851 after which the picturesque town of Darling was named. We pay tribute to the 'often forgotten woman-behind-the-man'.

in the vineyard : Our farmers grow grapes on dry-land and deep-rooted bush vines. The wines reflect the ancient soils and coastal proximity for which the Darling region is so well known. In this individually crafted range, every wine tells its own story.

The vineyards are located high on the darling hills, exposed to the direct South-Western cold Atlantic winds. These vineyards experience temperatures about 6 to 8 °C cooler than vineyards in lower laying areas, aiding in preserving the fruit flavours of the grapes.

about the harvest: The grapes are harvested from dryland farmed vineyards planted as bush vines on laterite soils near the Atlantic Ocean.

in the cellar : Grapes are crushed and destalked and then 12-hour skin contact. Cultivars are fermented separately in 500-liter French oak barrels. Left on the lees for 2 months to add complexity and barrel matured on fine lees for 9 months.



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