

DC De-Alcoholised Sparkling Blanc NV

An elegant white sparkling with aromas of green apple and sweet pear following through to a balanced palate with a lively sparkle and lingering finish that leaves you wanting more.

Serve chilled on its own or enjoyed with seafood and West Coast oysters

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Darling Cellars

winemaker : André Scriven

wine of origin :

analysis : alc : 0.45 % vol rs : 23 g/l pH : 3.37 ta : 5.95 g/l

type : Sparkling **style :** Off Dry **body :** Medium **taste :** Fruity

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

Darling Cellars De-Alcoholised is a product range of varietals where the focus is on fruit driven and varietal true wines. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines. De-alcoholised does not mean compromising on taste and this sparkling Sauvignon Blanc is made from premium quality grapes bursting with flavour.

in the vineyard : Terroir: Vineyards from different slopes and different soils are used for this blend. The cool nights and cool South-westerly wind in the afternoons cool the vineyards down and help to form the elegant fruit flavours. Soil types consist 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 the fruit flavours. Maturation: Left on lees for 2 months to add complexity. The wine is then De-Alcoholised by way of a gently spinning cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour. Finally, the base wine is infused with CO2 to create a stream of bubbles.



Darling Cellars

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