

Darling Cellars Hannuwa Amphora Sauvignon Blanc 2023

This is a beautiful Sauvignon Blanc with lifted aromas of fresh winter melon, and gun flint on the nose. The palate is textured with blue berries, green figs and ripe asparagus combining for a beautiful lingering aftertaste.

Oysters, goat's cheese and vegetarian tarts

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Darling Cellars

winemaker : Bertrum Titus, André Scriven

wine of origin : Darling

analysis : alc : 13.59 % vol rs : 3.3 g/l pH : 3.41 ta : 6.4 g/l

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

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

The San people were the indigenous tribe that first walked the hills of Darling. Hannuwa is the San (Bushman) word suggesting the gathering of good fortune through living in sustainable harmony with nature. This Sauvignon Blanc is made in an Amphora clay pot taking winemaking back to its roots and adding a well-rounded, delicate profile to our already famous Darling Sauvignon Blanc. Unfiltered and unrefined, this is as true to nature as can be.

in the vineyard : Terroir: This block has been specially selected due to influence of the soil, age and surrounding climate. Deep Red Clovelly soil, north - south facing rows and constant airflow through the vineyard, contributes to the unique profile of the grapes.

Vineyard type: Bush Vines

about the harvest: Yield: 5-7 t/ha

Balling at Harvest: 24°B

in the cellar : Grapes are hand harvested early in the morning. After destemming, berries and juice are left for 24 hours skin contact at 6°C. The free run juice is left for 24 hours to settle. Clear juice is racked into the Amphora for fermentation. Once fermentation is finished, the wine is aged for another 8 months on the fermentation lees. The yeast autolysis, together with the unique shape and ceramic of the Amphora, contribute to this special wine.



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