

Darling Reserve Bush Vines Pyjama Bush Rose 2025

Light Pomegranate in colour, this is what summer drinking is all about. Loads of ripe strawberries, sweet cherry and raspberries on the nose, vivid with bright succulence and a lingering fruity aftertaste. Light and delicious... a great wine to enjoy and flirt over.

Will pair well with roasted chicken, a salmon salad, Italian food with a red sauce or stuffed mushrooms.

variety : Sauvignon Blanc | 96% Sauvignon Blanc, 4% Grenache

winery : Darling Cellars

winemaker : Anthony Meduna, André Scriven

wine of origin : Darling

analysis : alc : 13.29 % vol rs : 7.6 g/l pH : 3.4 ta : 6.0 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity **vegetarian**

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

2025 Rosé Wine and Spirit Challenge - Gold

2025 Veritas Awards - Double Gold

The Darling Cellars Reserve range showcases single-varietal wines with a focus on fruit-driven profiles that remain true to both varietal character and wine of origin: Darling. Sourced from dryland-farmed vineyards, these wines reflect the unique climate and terroir of Darling, where vines thrive in their natural state—unirrigated, bush vines with lower yields and intensely concentrated fruit. This approach ensures wines of depth, structure, and authenticity, offering a genuine taste of the land.

The Darling Cellars Reserve range is the perfect choice for those who appreciate consumer friendly yet expressive wines that stay true to their origins.

in the vineyard : Terroir: Vineyards from different slopes and different soils were used for this blend. The cool nights and cool South-westerly wind in the afternoons cooled the vineyards down and helped to form the elegant fruit flavours. Soil types consisted 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°C

in the cellar : Vinification: Destalk and crush, 18 days fermentation at 14°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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