

Darling Reserve Bush Vines Sauvignon Blanc 2026

This wine shows layers of minerality and tropical fruits on the nose. A bouquet of green fig and asparagus, leads to a delightful tropical fruit palate of melon and passionfruit. These flavours are supported by a vibrant acidity that keeps the palate fresh.

Subtle flinty nuances underpin vibrant layers of passion fruit and zesty lemon, creating a wine of precision and energy. An elegant partner to sushi and white meat dishes featuring fresh tomatoes, mozzarella, asparagus, basil, or sweet green peas.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Darling Cellars
winemaker : Anthony Meduna, André Scriven
wine of origin : Darling
analysis : alc : 13.5 % vol rs : 3.54 g/l pH : 3.46 ta : 6.30 g/l
type : White **style** : Dry **body** : Light **taste** : Fruity **vegetarian**
pack : Bottle **size** : 750ml **closure** : Screwcap

The Darling Reserve Bush Vines collection presents single-varietal wines that emphasize fruit-driven profiles, honouring both varietal character and their origin: Darling.

Bush-vines Sauvignon Blanc is a rare expression in the Cape. Rooted in unirrigated, clay-rich, decomposed red granite soils, these naturally low-yielding vines deliver fruit of striking intensity and finesse.

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
Yield: 6-8 t/ha

about the harvest: Balling at Harvest: 21-22°B

in the cellar : Destalk and crush, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.
Maturation: Left on lees until bottling to add complexity.



Darling Cellars

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