

Darling Cellars Signal Tower Sauvignon Blanc 2026

This wine shows a full flavoured palate with layers of tropical fruit, aromas of ripe yellow gooseberries, green figs and asparagus. A well-balanced wine with a crisp acidity and green undertones that lingers on the aftertaste.

This wine pairs well with seafood dishes, creamy chicken dishes, or a garden salad in early summer.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Darling Cellars

winemaker : Anthony Meduna and André Scriven

wine of origin : Darling

analysis : alc : 13.62 % vol rs : 2.84 g/l pH : 3.34 ta : 6.65 g/l so2 : 50 mg/l fso2 : 126 mg/l

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

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

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 Dassen Island lighthouse (Signal Tower) in many ways symbolises the key role which the nearby Atlantic Ocean plays in the viticulture of Darling, allowing slow ripening and so retaining delicate fruit flavours.

in the vineyard : Grapes are harvested from two specifically selected blocks of vineyards. Bush Vines with no irrigation, South-Western facing slopes on deep granite soils and high up in the exclusive Groenekloof ward of Darling.

about the harvest: Grapes are harvested from two specifically selected blocks of vineyards.

in the cellar : Crush and destalk, 6-12 hours skin contact, 21 days fermentation at 13°C. Reductive winemaking and left on lees in Stainless Steel tanks to add complexity and depth.



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022 492 2276

www.darlingcellars.co.za

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