

Darling Cellars "Bush Vine" Sauvignon Blanc 2005

main variety Sauvignon Blanc

vintage 2005

analysis alc: 12.0 | ph: 3.63 | rs: 1.90 | ta: 7.56

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes

taste Fruity

wine of Coastal

body Medium

tasting notes

Veritas 2005 - Bronze Typical Darling Sauvignon aromas on the nose with passion fruit, nettles and guava the dominating flavours. These, together with hints of grassiness, are carried through generously to the palate with a zesty long and lingering aftertaste.

ageing potential

Drink within 2 years of vintage.

blend information

100% Sauvignon Blanc

in the vineyard

Vineyard: Bush Vine, no irrigation. Terrior: Deep soils from decomposed granite, clay rich, with good drainage. Climate: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current.

about the harvest

Crush and destalk, 14 days fermentation at 13°C. Grapes and juice handled reductively to prevent oxidation.

in the cellar

Left on lees for 2 months to add complexity.

