



Darling Cellars "Bush Vine" Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 12.71 | ph: 3.37 | rs: 2.65 | ta: 6.86

type White

producer Darling Cellars

style Dry

winemaker Abe Beukes & Welma Myburgh

taste Fruity

wine of Darling

body Full

tasting notes

Green fig and passion fruit on the nose with tropical fruit and guava flavours in the mouth. On the taste the wine is round with a crisp finish which makes this a good food wine but also easy drinkable.

ageing potential

Drink within 2 years of vintage.

blend information

100% Sauvignon Blanc

in the vineyard

Terror: 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

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

about the harvest

Yield: 5-6 ton/ha

Balling at Harvest: 21° - 22° B