

Darling Cellars Reserve Bush Vine Sauvignon Blanc 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 12.61 | ph: 1.66 | rs: 2.48 | ta: 5.60

type White

producer Darling Cellars

style Dry

winemaker Pieter Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

tasting notes

Initially a subdued bouquet opens up to aromas of tropical fruit such as watermelon skin, passion fruit and pineapple. These flavours follow on the palate and are supported by a vibrant acidity that keeps the palate fresh.

blend information

100% Sauvignon Blanc

food suggestions

This wine will pair well with most seafood but I think will go particularly well with some of the West Coast's fresh mussels or oysters!!

in the vineyard

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.

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

about the harvest

Yield: 3-4 ton/ha

Balling at Harvest: 21° - 22°B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 13° C. Grapes and juice handled reductively to prevent oxidation and lack in fruitiness.

Maturation: Left on lees for 2 months to add complexity

