

## Darling Cellars Premium Sauvignon Blanc 2015

main variety Sauvignon Blanc

vintage 2015

analysis alc: 12.51 | ph: 3.46 | rs: 2.31 | ta: 5.91

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Mineral

wine of Darling

body Medium

### tasting notes

This wine displays intense flavours of green pepper, flint, asparagus and mineral aromas on the nose. The palate shows mineral complexity with a fully complex mouth feel and a persistent aftertaste.

### blend information

100% Sauvignon Blanc

### food suggestions

pSeafood dishes, creamy chicken dish or a garden salad in early summer - the perfect accompaniment!/

### in the vineyard

Terroir: South western facing slopes on deep granite soils are the preferred sites for these vineyards.

Vineyard type: Bush Vine, no irrigation.

Yield: 4 t/ha

Balling at Harvest: 22 - 23°B

### in the cellar

Vinification: Crush and destalk, 12 hours skin contact, 14 days fermentation at 13°C.

Reductive winemaking

Maturation: Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.

