

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.

