



Lady Ann Darling 2015

main variety Sauvignon Blanc

vintage 2015

analysis alc: 13.02 | ph: 3.62 | rs: 2.78 | ta: 5.17

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Fruity

wine of Darling

body Full

tasting notes

This wine has layers of fruit complexity supported with integrated wood. Typical aromas are green characters of green fig with tropical arrays of white pears, pineapple and minerality. The wine has a full mid palate with complex fruit following through and results in a wine with a great length and fruit acidity. The palate is well structured with an oily texture.

ageing potential

Will age well within the next 3-5 years.

blend information

50% Sauvignon Blanc , 50% Semillon

in the vineyard

Terroir: A combination of vineyards growing on laterite soils about 15km from the Atlantic Ocean.

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 4 t/ha

Balling at Harvest: 22-23°B

in the cellar

Vinification: Crush and destalk, barrel fermented in new 500lt French oak barrels.

Maturation: Left on lees for 2 months to add complexity. Barrel matured on fine lees for 8 months.