

Lady Ann Darling 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 12.01 | ph: 3.40 | rs: 2.21 | ta: 6.0

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Fruity

wine of Darling

body Full

tasting notes

An interesting wine with layers of fruit complexity supported with well integrated wood. Typical aromas are green characters of green fig with tropical arrays of white pears and pineapple. The palate is elegant with a lovely minerality to the finish.

ageing potential

Will age well within the next 3-5 years.

blend information

Sauvignon Blanc

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.

