



Darling Cellars Premium Sauvignon Blanc 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 11.38 | ph: 3.3 | rs: 1.7 | ta: 5.86

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Mineral

wine of Darling

body Medium

tasting notes

Not made in a full ripe style this wine offers tropical flavours of pineapple, watermelon and green undertones of asparagus and mineral aromas on the palate.

ageing potential

This is a medium bodied wine with an aging potential of 2-3 years.

blend information

100% Sauvignon Blanc

food suggestions

Seafood 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.