

## Darling Cellars Gustus Sauvignon Blanc 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13.0 | ph: 3.4 | rs: 1.7 | ta: 5.7

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Darling

body Full

### 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. This is a medium bodied wine with an aging potential of 2-3 years. Seafood dishes, creamy chicken dish or a garden salad in early summer - the perfect accompaniment!

### blend information

100% Sauvignon Blanc

### in the vineyard

South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, no irrigation

### in the cellar

Crush and destalk, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.

