



DC De-Alcoholised Sauvignon Blanc NV

main variety Sauvignon Blanc

analysis alc: 0.37 | ph: 3.25 | rs: 23 | ta: 6.16

type	White	producer	Darling Cellars
style	Off Dry	winemaker	Pieter-Niel Rossouw
taste	Fruity	wine of	Darling
body	Medium		

tasting notes

A light yellow with green tint in colour, flavours of ripe tropical fruit, yellow peaches and gooseberries complimented by a fresh acidity and lingering finish.

blend information

100%v Sauvignon Blanc

food suggestions

This wine will pair well with most seafood, but I think will go particularly well with some of the West Coast's fresh mussels or oysters! Low in calories and vegan-friendly

in the vineyard

Terroir: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage. Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 3 - 4 t/ha

Balling at Harvest : 21 - 22°B

in the cellar

Crush and destalk, 14 days fermentation at 14 - 15°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness. Maturation: Left on lees for 2 months to add complexity. The wine is then De-Alcoholised by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour.