



## DC De-alcoholised DC Rosé NV

main variety Sauvignon Blanc

analysis alc: 0.39 | ph: 3.37 | rs: 23 | ta: 6.06

type	Rose	producer	Darling Cellars
style	Off Dry	winemaker	Pieter-Niel Rossouw, Maggie Immelman
taste	Fruity	wine of	Darling
body	Medium		

### tasting notes

Great light salmon pink colour with ripe strawberries and sweet candyfloss on the nose following through to a balanced pallet with a lingering finish.

### blend information

98% Sauvignon Blanc, 2% Grenache

### food suggestions

Low in calories and vegan friendly, a salmon salad, Italian food with a red sauce or stuffed mushrooms.

### in the vineyard

**Terror:** Vineyards from different slopes and different soils were used for this blend. The cool nights and cool South-westerly wind in the afternoons cooled the vineyards down and helped to form the elegant fruit flavours. Soil types consisted of weathered granite to deep red and well drained soils.

**Vineyard type:** Bush Vine, no irrigation

### about the harvest

**Yield:** 6 t/ha

**Balling at Harvest:** 21-22°B

### in the cellar

**Vinification:** Crush and destalk, 18 days fermentation at 14°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.