



Darling Cellars Wildflower Hanepoot Jeripigo NV

main variety 0

vintage NV

analysis alc: 16.90 | ph: 3.56 | rs: 181 | ta: 4.35

type White

producer Darling Cellars

style Sweet

winemaker Pieter-Niel Rossouw, Reon Richter

taste Fruity

wine of Western Cape

body Full

tasting notes

Beautifully fragrant Muscat flavours fill the glass together with honeysuckle notes; and luscious citrus and ripe yellow peach flavours; sweetness well balanced with lively acidity for along and fruity aftertaste. A delicious fortified dessert wine.

ageing potential

Enjoy now or drink within 50 years of bottling.

blend information

100% Hanepoot

food suggestions

Delicious on its own, especially on a cold winter's day! This wine can be enjoyed in winter with a spicy curry dish, but can also be served well chilled on a hot summer's day.

in the vineyard

Climate: Hot summer, moderate to cold winter

Rainfall: 350 - 400mm per annum

Soil: Weathered granite

Trellis system: Bush vine

Irrigation: Un irrigated

about the harvest

Balling at Harvest: 22,5°B

in the cellar

Destalk and Crush. After 24 hours skin contact at 7°C, with continuous pump overs to extract maximum flavours the juice was drained from the static separators, settled and then fortified with wine spirits.