



Winemaker's Selection Sauvignon Blanc / Chenin Blanc 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 14.12 | ph: 3.52 | rs: 2.6 | ta: 6.28

type White

producer Darling Cellars

style 0

winemaker Pieter-Niel Rossouw & Reon Richter

taste Fruity

wine of Darling

body Medium

tasting notes

Ripe Gooseberries, watermelon, winter melon with green apple on the nose. On the pallet a tropical cocktail, ripe white pear with a velvety finish. Both cultivars showing how they complement each other. A wine with great structure and length.

blend information

Sauvignon Blanc 60% & Chenin Blanc 40%

food suggestions

Roasted chicken, grilled seafood, blue cheese Pasta

in the vineyard

Specially selected vineyards from different slopes and different soils were used for this blend. The cool nights and cool South-westerly wind in the afternoons, cool the vineyards down and help to form the elegant fruit flavours. Soil types consist of weathered granite to deep red and well drained soils.

Vineyard type: Bush Vine, supplement irrigation

Yield: 10 t/ha

Balling at Harvest: 21-23°B

in the cellar

Vinification: Crush and destemmed, skin contact for 16 hours, 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