



Darling Cellars Hannuwa Amphora Sauvignon Blanc 2022

main variety Sauvignon Blanc

vintage 2022

analysis alc: 13.32 | ph: 3.65 | rs: 2.7 | ta: 5.5

type White

producer Darling Cellars

winemaker Pieter-Niel Rossouw, Reon Richter

wine of Darling

tasting notes

This is a beautiful Sauvignon Blanc with lifted aromas of fresh winter melon, and gun flint on the nose. The palate is textured with blue berries, green figs and ripe asparagus combining for a beautiful lingering aftertaste.

blend information

100% Sauvignon Blanc

food suggestions

Oysters, goat's cheese and vegetarian tarts

in the cellar

Grapes are hand harvested early in the morning. After destemming, berries and juice are left for 24 hours skin contact at 6°C. The free run juice is left for 24 hours to settle. Clear juice is racked into the Amphora for fermentation. Once fermentation is finished, the wine is aged for another 8 months on the fermentation lees. The yeast autolysis, together with the unique shape and ceramic of the Amphora, contribute to this special wine.