



Darling Cellars Lady Ann 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 13.19 | ph: 3.36 | rs: 2.27 | ta: 6.22

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Bertrum Titus

taste Fruity

wine of Darling

body Full

tasting notes

Harmonious blend of Sauvignon Blanc and Semillon. Beautiful aromas of ripe stone fruit, green figs, chalk and flint are displayed. An elegant and complexed wine with zesty lime, ripe gooseberries, floral and spicy oak notes supporting the fruit. A wine with great length and fresh and well-balanced acidity. The palate is well structured.

blend information

75% Sauvignon Blanc, 25% Semillon

food suggestions

Pairs well with kingklip, prawns and white wine sauce, seafood risotto, pork or chicken satay, scallops, sashimi, salads with goats' cheese, spring vegetables such as asparagus and peas. Suitable for Vegans.

in the vineyard

These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes. Both Sauvignon Blanc and Semillon vineyards are situated high up in the mountains receiving the direct South-Western cold Atlantic winds, where the average temperature is about 8-10 °C cooler than our other vineyards, which helps the grapes retain their fruit flavours much better.

about the harvest

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean.

in the cellar

Crush and destalk. 12 hour skin contact. Cultivars separately fermented in new 500l French oak barrels. Left on the lees for 2 months to add complexity. Barrel matured on fine lees for 9 months.