



Darling Cellars Wildflower Sparkling Wine NV

main variety Grenache

vintage NV

analysis alc: 11.98 | ph: 3.15 | rs: 59.3 | ta: 6.3

type Sparkling

producer Darling Cellars

style Sweet

winemaker André Scriven & Bertrum Titus

taste Fruity

body Light

tasting notes

This easy-drinking sweet rosé has upfront tropical fruit aromas with hints of strawberry, florals, and spice. The wine is soft and smooth with a sweet, enduring finish.

ageing potential

Maturation: Drink now for immediate celebration.

blend information

100% Grenaché

food suggestions

Enjoy with slivers of charcuterie, crusty sourdough bread, ripe, melty Camembert. Will also pair well with most seafood dishes. Last but not least, fresh seasonal berries or any other light dessert.

in the vineyard

The grapes chosen for crafting this vibrant sparkling wine are carefully picked from select vineyards in the Daring region. These vineyards, situated near the Atlantic Ocean, benefit from an optimal climate and are planted in various soils that are perfect for cultivating high-quality grapes.

Terroir: Varying soils, from Koffieklip and Hutton to deep Granite.

Vineyard type: Bush Vine, dry land farmed

Yield: 6-10 t/ha

about the harvest

Balling at Harvest: 21 °B

in the cellar

Vinification: Crush and destalk, 14 days fermentation