



DARLING CELLARS WEST COAST

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Wine:	Bush Vine Sauvignon Blanc
Vintage:	2010
Origin:	Darling
Cultivar(s):	100% Sauvignon Blanc
Winemaker:	Abé Beukes & Welma Myburgh
Terroir:	Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage.
Vineyard type:	Bush Vine, no irrigation
Yield:	5-6 t/ha
Balling at Harvest:	21-22°B
Vinification:	Crush and destalk, 14 days fermentation at 13°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.
Maturation:	Left on lees for 2 months to add complexity
Alc:	12.71%
TA:	6.86g/l
RS:	2.65g/l
pH:	3.37

Winemaker's comments:

Grassy, nettles and passion fruit on the nose with tropical fruit and guava flavours following in the mouth. On the taste the wine is round and elegant with a crisp finish which makes this a good food wine but also easy drinkable.

