Darling Cellars "Bush Vine" Sauvignon Blanc 2006

main variety Sauvignon Blanc

vintage 2006

analysis alc: 11.7 | ph: 3.40 | rs: 2.30 | ta: 7.40

type White

producer Darling Cellars winemaker Abe Beukes wine of Coastal

tasting notes

Typical Darling Sauvignon aromas on the nose with passion fruit, nettles and guava the dominating flavours. These, together with hints of grassiness, are carried through generously to the palate with a zesty long and lingering aftertaste.

ageing potential

Drink within 2 years of vintage.

blend information

100% Sauvignon Blanc

in the vineyard

erroir: Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed ranite, clay rich, with good drainage. Vineyard type:

Bush Vine, no irrigation

about the harvest

ield: 5-6 t/haBalling at Harvest: 21-22°B

in the cellar

inification: Crush and destalk, 14 days fermentation at 13°C. Grapes and juice andled reductively to prevent oxidation. Maturation: Left on lees for 2 months to add complexity.

