



## Zantsi Africa Natural Sweet White 2008

main variety Bukettraube

vintage 2008

analysis alc: 7.7 | ph: 3.26 | rs: 35 | ta: 6.89

type White

producer Darling Cellars

style Semi Sweet

winemaker Abé Beukes & Welma Myburgh

taste Fruity

wine of Coastal

body Light

### tasting notes

Pineapples and granadilla makes up the main components of this fruit salad nose and palate. A very nice balance between sugar, acidity and alcohol with no treacle effect. A lowly 8% alcohol makes this the perfect summer daytime drink!

### blend information

100% Bukettraube

### in the vineyard

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

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.

### Zantsi Africa Natural Sweet

A contemporary new style with ravishing low-alcohol appeal. Zantsi is the Xhosa name for the word "South" and symbolizes the rebirth of a proud and prosperous Rainbow Nation.

### about the harvest

Yield: 5 ton/ha

Balling at Harvest: 17° B