



Zantsi Africa Natural Sweet White 2010

main variety Bukettraube

vintage 2010

analysis alc: 8.97 | ph: 3.14 | rs: 50.16 | ta: 6.43

type White

producer Darling Cellars

style Semi Sweet

winemaker Abe 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