



## Darling Cellars Reserve Bush Vine Sauvignon Blanc 2013

main variety Sauvignon Blanc

vintage 2013

analysis alc: 13.54 | ph: 3.41 | rs: 1.76 | ta: 6.22

type White

producer Darling Cellars

style Dry

winemaker Abé Beukes, Welma Visser

taste Fruity

wine of Darling

body Light

### tasting notes

Lots of passion fruit, guava and grassy flavours on the nose. The passion fruit and grassy flavours follow through on the palate. On the taste the wine is round and elegant with a crisp finish which makes this a good food wine but also easy drinkable.

### blend information

100% Sauvignon Blanc

### food suggestions

A good food wine but also easy drinkable.

### in the vineyard

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.

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

**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

### about the harvest

Yield: 5 - 6 ton/ha

Balling at Harvest: 21° - 22°B

### in the cellar

**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