



Darling Cellars Pyjama Bush Rose 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 11.76 | ph: 3.4 | rs: 6.46 | ta: 5.34

type Rose

producer Darling Cellars

winemaker Pieter-Niel Rossouw, Maggie Venter

taste Fruity

wine of Darling

tasting notes

Light Pomegranate in colour, this is what summer drinking is all about. Loads of ripe strawberries, sweet cherry and raspberries on the nose with a lingering fruity aftertaste.

blend information

85% Sauvignon Blanc, 15% Grenache

food suggestions

Truly a wine for all occasions. A great wine to enjoy and flirt over.

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.

Vineyards from different slopes and different soils were used for this blend. The cool nights and cool South-westerly wind in the afternoons cooled the vineyards down and helped to form the elegant fruit flavours. Soil types consisted of weathered granite to deep red and well drained soils.

in the cellar

Crush and destalk, 18 days fermentation at 14°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.

Maturation: Left on lees for 2 months to add complexity