



Lady Ann Darling 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13.13 | ph: 3.56 | rs: 2.24 | ta: 5.74

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Fruity

wine of Darling

body Full

tasting notes

This wine has layers of fruit complexity supported with integrated wood. Typical aromas are green characters of green fig with tropical arrays of white pears, pineapple and minerality. The wine has a full mid palate with complex fruit following through and results in a wine with a great length and fruit acidity. The palate is well structured.

blend information

50% Sauvignon Blanc, 50% Semillon

food suggestions

Pairs well with kingklip, prawns and white wine sauce, seafood risotto, pork or chicken satay, scallops, sashimi, salads with goats' cheese, spring vegetables such as asparagus and peas.

in the vineyard

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on a combination of laterite soils 15 km from the Atlantic Ocean. These grapes ripen as nature intended without human intervention, we do monitor vineyards for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes. Both Sauvignon Blanc and Semillon vineyards are situated high up in the mountains receiving the direct South-Western cold Atlantic winds, where the average temperature is about 8-10 °C cooler than our other vineyards, which helps the grapes retain their fruit flavours much better.

in the cellar

Crush and destalk, barrel fermented in new 500l French oak barrels. Left on the lees for 2 months to add complexity. Barrel matured on fine lees for 9 months.