



Darling Cellars Reserve Bush Vine Sauvignon Blanc 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 12.43 | ph: 3.4 | rs: 2.65 | ta: 5.80

type White

producer Darling Cellars

style Dry

winemaker Pieter Niel Rossouw and Maggie Venter

taste Fruity

wine of Darling

body Light

tasting notes

Initially a subdued bouquet opens up to aromas of green fig and tropical fruit such as watermelon, passion fruit and pineapple. These flavours follow on the palate and are supported by a vibrant acidity that keeps the palate fresh. This wine will pair well with most seafood but I think will go particularly well with some of the West Coast's fresh mussels or oysters!!

blend information

100% Sauvignon Blanc

food suggestions

This wine will pair well with most seafood but I think will go particularly well with some of the West Coast's fresh mussels or oysters!!

in the vineyard

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.

Vinification: Crush and destalk, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.

Maturation: Left on lees for 2 months to add complexity.

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 3-4 ton/ha

Balling at Harvest: 21° - 22°B

in the cellar

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