



Darling Cellars Gustus Bukettraube 2018

main variety Bukettraube

vintage 2018

analysis alc: 13.61 | ph: 3.5 | rs: 2.3 | ta: 5.2

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

wine of Darling

body Full

tasting notes

This expressive wine deserves your attention due to its aromatic array of different flavors of peach, pear and fynbos notes followed by dash of floral and aniseed spice undertones. This wine has a crisp and refreshing mid palate with a lingering mouthfeel

blend information

100% Bukettraube

food suggestions

Enjoy as an aperitif; partner to spicy fusion foods – not hot; sweet Cape curries, or goose liver and baked fruits.

in the vineyard

South eastern facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, supplement irrigation

in the cellar

Crush and destalk, 4 hours skin contact, 20 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in stainless steel tanks to add complexity and depth.