# DC De-alcoholised DC Rosé NV

main variety Sauvignon Blanc

analysis alc: 0.39 | ph: 3.37 | rs: 23 | ta: 6.06

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|---|---|---|---|
| type | Rose | producer | Darling Cellars |
| style | Off Dry | winemaker | Pieter-Niel Rossouw, Maggie Immelman |
| taste | Fruity | wine of | Darling |
| body | Medium | | |

## tasting notes

Great light salmon pink colour with ripe strawberries and sweet candyfloss on the nose following through to a balanced pallet with a lingering finish.

## blend information

98% Sauvignon Blanc, 2% Grenache

## food suggestions

Low in calories and vegan friendly, a salmon salad, Italian food with a red sauce or stuffed mushrooms.

## in the vineyard

Terroir: 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.
Vineyard type: Bush Vine, no irrigation

## about the harvest

Yield: 6 t/ha
Balling at Harvest: 21-22°B

## in the cellar

Vinification: 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. The wine is then De-Alcoholised by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour.