



## Darling Cellars Reserve Bush Vine Sauvignon Blanc 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 12.81 | ph: 3.38 | rs: 3.5 | ta: 5.80 | ts02: 150 | fs02: 40

type White

producer Darling Cellars

style Dry

winemaker Pieter Niel Rossouw, Maggie Immelman

taste Fruity

wine of Darling

body Light

### tasting notes

A bouquet of green fig, asparagus, freshly cut grass leads to a delightful tropical fruit palate of melon, passionfruit and pineapple. These flavours are supported by a vibrant acidity that keeps the palate fresh.

### blend information

100% Sauvignon Blanc

### food suggestions

This wine will pair well with most seafood but 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.

Vineyard type: Bush Vine, no irrigation.

### about the harvest

Yield: 3 - 4 ton/ha

Balling at Harvest: 21° - 22°B

### in the cellar

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.