



Darling Cellars Reserve Bush Vine Sauvignon Blanc 2022

main variety Sauvignon Blanc

vintage 2022

analysis alc: 13.07 | ph: 3.52 | rs: 2.26 | 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

Initially a subdued bouquet opens up to aromas of green fig, asparagus, freshly cut grass 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.

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.

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.