



Darling Cellars Pyjama Bush Rose 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 11.19 | ph: 3.3 | rs: 6.6 | ta: 6.1

type Rose

producer Darling Cellars

winemaker Pieter-Niel Rossouw, Maggie Venter

taste Fruity

wine of Darling

tasting notes

Light Pomegranate in colour, this is what summer drinking is all about. Loads of ripe strawberries, sweet cherry and raspberries on the nose with a lingering fruity aftertaste. Truly a wine for all occasions. A great wine to enjoy and flirt over.

blend information

99% Sauvignon Blanc, 1% Grenache

food suggestions

Truly a wine for all occasions. A great wine to enjoy and flirt over.

in the vineyard

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.

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