



Darling Cellars Sweet White NV

main variety Muscat Ottonel

vintage NV

analysis alc: 10.75 | ph: 3.3 | rs: 28 | ta: 6.29

type White

producer Darling Cellars

style Semi Sweet

winemaker Pieter-Niel Rossouw & Maggie Venter

taste Fruity

wine of Western Cape

body Soft

tasting notes

A wine with many layers of tropical hints, honey and pear notes on the nose. This is floral and fruity wine that is supported by a fresh acidity. Makes for a perfect summer daytime drink!

blend information

50% Muscat, 50% Chenin Blanc

food suggestions

This wine will be a great match with a spicy curry or any Asian cuisine dish.

in the vineyard

Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic.

Yield: 5t/ha

about the harvest

17° B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 12°C

Maturation: No maturation