



DC De-Alcoholised Sparkling Rosé NV

main variety Sauvignon Blanc

vintage NV

analysis alc: 0.45 | ph: 3.37 | rs: 23 | ta: 5.96

type Sparkling

producer Darling Cellars

style Off Dry

winemaker Pieter-Niel Rossouw, Reon Richter

taste Fruity

wine of Darling

body Medium

tasting notes

Great light salmon pink colour with aromas of ripe strawberries and sweet plum following through to a balanced palate with a lingering finish that leaves you wanting more.

blend information

96% Sauvignon Blanc, 4% Grenache

food suggestions

Serve chilled on its own or with a salmon salad, fresh sashimi or yellow tail ceviche.

in the vineyard

Terroir: Vineyards from different slopes and different soils are used for this blend. The cool nights and cool South-westerly wind in the afternoons cool the vineyards down and help to form the elegant fruit flavours. Soil types consist of weathered granite to deep red and well drained soils.

Vineyard type: Bush Vine, no irrigation

Yield: 6 t/ha

about the harvest

Balling at Harvest: 21-22°B

in the cellar

Destalk and crush, 18 days fermentation at 14°C. Grapes and juice handled reductively to prevent oxidation and lock in the fruit flavours. Maturation: Left on lees for 2 months to add complexity. The wine is then De-Alcoholised by way of a gently spinning cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour. Finally, the base wine is infused with CO2 to create a stream of bubbles.