



Darling Cellars Reserve Pyjama Bush Rose 2024

main variety Sauvignon Blanc

vintage 2024

analysis alc: 12.17 | ph: 3.49 | rs: 7.2 | ta: 6.1

type Rose

producer Darling Cellars

style Dry

winemaker André Scriven & Bertrum Titus

taste Fruity

wine of Darling

body Light

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. Light and delicious... a great wine to enjoy and flirt over.

blend information

96% Sauvignon Blanc, 4% Grenache

food suggestions

Will pair well with roasted chicken, a salmon salad, Italian food with a red sauce or stuffed mushrooms.

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.

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 6 t/ha

Balling at Harvest: 21-22°C

in the cellar

Destalk and crush, 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.