



Darling Cellars Lady Ann Darling 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 13.19 | ph: 3.36 | rs: 2.27 | ta: 6.22

type White

producer Darling Cellars

style Dry

winemaker André Scriven & Bertrum Titus

taste Fruity

wine of Darling

body Full

tasting notes

A harmonious blend of Sauvignon Blanc and Semillon. A complex wine to delight the senses. Green fig with pear on the nose, introducing a palate delivering a mouthfeel of varietal flavours and the gentlest touch of wood. A wonderfully crafted blend, this is a wine to sip, savour and reflect.

blend information

75% Sauvignon Blanc, 25% Semillon

food suggestions

This elegant wine pairs well with kingklip, prawns in a white wine sauce, seafood risotto or a hearty salad with goats' cheese.

in the vineyard

Our farmers grow grapes on dry-land and deep-rooted bush vines. The wines reflect the ancient soils and coastal proximity for which the Darling region is so well known. In this individually crafted range, every wine tells its own story.

The vineyards are located high on the darling hills, exposed to the direct South-Western cold Atlantic winds. These vineyards experience temperatures about 6 to 8 °C cooler than vineyards in lower laying areas, aiding in preserving the fruit flavours of the grapes.

about the harvest

The grapes are harvested from dryland farmed vineyards planted as bush vines on laterite soils near the Atlantic Ocean.

in the cellar

Grapes are crushed and destalked and then 12-hour skin contact. Cultivars are fermented separately in 500-liter French oak barrels. Left on the lees for 2 months to add complexity and barrel matured on fine lees for 9 months.