



DC De-Alcoholised Sparkling White NV

main variety Sauvignon Blanc

vintage NV

analysis alc: 0.45 | ph: 3.37 | rs: 2.3 | ta: 5.95

type Sparkling

producer Darling Cellars

style Off Dry

winemaker André Scriven

taste Fruity

body Medium

tasting notes

An elegant white sparkling with aromas of green apple and sweet pear following through to a balanced palate with a lively sparkle and lingering finish that leaves you wanting more.

blend information

100% Sauvignon Blanc

food suggestions

Serve chilled on its own or enjoyed with seafood and West Coast oysters

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

about the harvest

Yield: 6 t/ha

Balling at Harvest: 21-22°B

in the cellar

Vinification: 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.