



Darling Cellars Reserve Bushvine Sauvignon Blanc 2025

main variety Sauvignon Blanc

vintage 2025

analysis alc: 13.84 | ph: 3.35 | rs: 3.19 | ta: 6.2

type White

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

taste Fruity

wine of Darling

body Light

tasting notes

This wine shows layers of minerality and tropical fruits on the nose. A bouquet of green fig and asparagus, leads to a delightful tropical fruit palate of melon and passionfruit. These flavours are supported by a vibrant acidity that keeps the palate fresh.

blend information

100% Sauvignon Blanc

food suggestions

This wine will pair well with most seafood, but will go particularly well with West Coast fresh mussels or oysters!

in the vineyard

Vineyards strategically planted on South-West facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current. Deep soils from decomposed granite, clay rich, with good drainage.

Vineyard type : Bush Vine, no irrigation

Yield : 6-8 t/ha

Balling at Harvest : 21-22°B

about the harvest

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines with no irrigation. Grapes were harvested at 21 - 22 balling and yielded 6 - 8 tons per hectare.

in the cellar

Destalk and crush, 14 days fermentation at 14-15°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.

Maturation: Left on lees for 2 months to add complexity