



Darling Cellars Hannuwa Amphora Sauvignon Blanc 2024

main variety Sauvignon Blanc

vintage 2024

analysis alc: 13.56 | ph: 3.33 | rs: 3.2 | ta: 6.4

type White

producer Darling Cellars

style Dry

winemaker Anthony Meduna, André Scriven

taste Fruity

wine of Darling

body Full

tasting notes

This is a beautiful Sauvignon Blanc with lifted aromas of fresh winter melon, and gun flint on the nose. The palate is textured with blue berries, green figs and ripe asparagus combining for a beautiful lingering aftertaste.

blend information

100% Sauvignon Blanc

food suggestions

Oysters, goat's cheese and vegetarian tarts

in the vineyard

Terroir: This block has been specially selected due to influence of the soil, age and surrounding climate. Deep Red Clovelly soil, north – south facing rows and constant airflow through the vineyard, contributes to the unique profile of the grapes.

Vineyard type: Bush Vines

about the harvest

Grapes are hand harvested early in the morning.

Yield: 5-7 t/ha

Balling at Harvest: 24°B

in the cellar

After destemming, berries and juice are left for 24 hours skin contact at 6°C. The free run juice is left for 24 hours to settle. Clear juice is racked into the Amphora for fermentation. Once fermentation is finished, the wine is aged for another 8 months on the fermentation lees. The yeast autolysis, together with the unique shape and ceramic of the Amphora, contribute to this special wine.