



Darling Reserve Bush Vines Sauvignon Blanc 2026

main variety Sauvignon Blanc

vintage 2026

analysis alc: 13.5 | ph: 3.46 | rs: 3.54 | ta: 6.30

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

Subtle flinty nuances underpin vibrant layers of passion fruit and zesty lemon, creating a wine of precision and energy. An elegant partner to sushi and white meat dishes featuring fresh tomatoes, mozzarella, asparagus, basil, or sweet green peas.

in the vineyard

Terroir: 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

about the harvest

Balling at Harvest: 21-22°B

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 until bottling to add complexity.