SECKFORD AGENCIES

DARLING CELLARS

DE-ALCOHOLISED SPARKLING WHITE, DARLING CELLARS

Vintage | Non vintage



TASTING NOTE

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.

VINIFICATION DETAILS

After destalking and crushing the grapes, the juice is left for 18 days of fermentation at 14˚C. The grapes and juice is handled reductively to prevent oxidation and lock in the fruit flavours, then left on lees for 2 months maturation 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
0.45	2.3
pH	**Acidity**
3.37	5.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
André Scriven	Vegan friendly	Muselet cage	Darling	Yes