

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 South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker André Scriven	 Finning Agent Vegan friendly	 Closure Muselet cage	 Region Darling	 Vegan Yes