

**BUSH VINE RESERVE SAUVIGNON BLANC, DARLING
CELLARS**

Vintage

2025



From 100% unirrigated bush vines, Darling Cellars' Bush Vine Sauvignon Blanc is as close to what nature intended for grapes to be as one can get.

TASTING NOTE

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.

VINIFICATION DETAILS

Destalk and crushed upon arrival in winery followed by 14 days fermentation at 14-15°C. The grapes and juice are handled reductively to prevent oxidation and lock in fruitiness. Then left on lees for 2 months maturation to add complexity

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	3.2
pH	Acidity
3.35	6.3

ATTRIBUTES


Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 Anthony Meduna,
André Scriven


Fining Agent

Vegan suitable



Closure

Screw top



Region

Darling



Vegan

Yes