

BUSH VINE RESERVE SAUVIGNON BLANC, DARLING
CELLARS

Vintage

2024



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

A bouquet of green fig, asparagus, freshly cut grass leads to a delightful tropical fruit palate of melon, passionfruit and pineapple. 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











AWARDS

Veritas: Silver Outstanding

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.6	4.2
pH	Acidity
3.34	6.0

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Sauvignon Blanc	Partial	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
André Scriven & Bertrum Titus	Vegan suitable	Screw top	Darling	Yes