SECKFORD AGENCIES

DARLING CELLARS

RESERVE BUSH VINE 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

AWARDS

Veritas: Silver

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	3.2
pH	**Acidity**
3.35	6.3

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Meduna, André Scriven	Vegan suitable	Screw top	Darling	Yes