SECKFORD AGENCIES

DARLING CELLARS

RESERVE BUSH VINE 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