

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

Vintage

2021



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

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12.8	3.5
pH	Acidity
3.38	5.8

**ATTRIBUTES**


Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

 P N Rossouw and M  
Immelman


Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes