

BUSH VINE RESERVE SAUVIGNON BLANC, DARLING CELLARS

Vintage
2020


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

12.8

Residual sugar

2.6

pH

3.50

Acidity

6.1

ATTRIBUTES


Origin

South Africa


Variety

Sauvignon Blanc


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Pieter-Niel Rossouw,
Reon Richter

Fining Agent

Closure

Screw top


Region

Darling


Vegan

Blank