

# 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