

**SAUVIGNON BLANC, DARLING CELLARS**

Vintage **2018**



From vineyards strategically planted on south-west-facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current.

**TASTING NOTE**

Initially a subdued bouquet opens up to aromas of green fig and tropical fruit such as watermelon, passion fruit and pineapple. These flavours follow through on the palate and are supported by a vibrant acidity that keeps the palate fresh.

**VINIFICATION DETAILS**

The grapes were crushed and destalked followed by 14 days' fermentation at 14-15°C. The grapes and juice were handled reductively to prevent oxidation. Although there was no oak contact, the wine was left on its lees for 2 months to add complexity.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
12.4	2.7
pH	Acidity
3.40	5.8

**ATTRIBUTES**

 <b>Origin</b> South Africa	 <b>Variety</b> Sauvignon Blanc	 <b>Malolactic Fermentation</b> No	 <b>Bottle Size</b> 75cl	 <b>Vegetarian</b> Yes
 <b>Winemaker</b> Pieter-Niel Rossouw, Maggie Venter	 <b>Fining Agent</b>	 <b>Closure</b> Screw top	 <b>Region</b> Darling	 <b>Vegan</b> Yes