

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

12.4

Residual sugar

2.7

pH

3.40

Acidity

5.8

ATTRIBUTES



Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Pieter-Niel Rossouw,
Maggie Venter


Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes