SECKFORD AGENCIES

DARLING CELLARS

SAUVIGNON BLANC, DARLING CELLARS

Vintage 2019



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, asparagus, freshly cut grass and tropical fruit such as watermelon, passion fruit and pineapple. These flavours follow 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
13.1	2.3
pH	**Acidity**
3.52	5.8

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc	No	75cl	Yes

Winemaker	Fining Agent	Closure	Vegan
P-N. Rossouw, M. Immelman		Screw top	Yes