

## DE-ALCOHOLISED ROSÉ, DARLING CELLARS

**Vintage**
**Non vintage**


Darling Cellars De-alcoholised is a range of varieties where the focus is on fruit-driven, varietal true, value for money wines.

### TASTING NOTE

Light salmon-pink colour with ripe strawberries and sweet candyfloss on the nose, following through a balanced palate with a lingering finish. A blend of 96% Sauvignon Blanc, 4% Grenache.

### VINIFICATION DETAILS

Grapes were crushed and destalked before 18 days' fermentation, with both grapes and juice handled reductively to prevent oxidation and lock in fruitiness. It was left on lees for 2 months to add complexity. The wine was then de-alcoholised with gently spun cone technology, performed under vacuum and at low temperature to ensure it retains body, colour and flavour.

### AWARDS

IWSC: Gold & Trophy

### TECHNICAL ANALYSIS

**Alcohol**

0.5

**Residual sugar**

24

**pH**

3.37

**Acidity**

6

### ATTRIBUTES


**Origin**

South Africa


**Variety**

Sauvignon Blanc


**Malolactic Fermentation**

No


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

P-N. Rossouw &  
Maggie Immelman

**Fining Agent**

**Closure**

Screw top


**Region**

Darling


**Vegan**

No