SECKFORD AGENCIES

DARLING CELLARS

# DE-ALCOHOLISED SAUVIGNON BLANC, DARLING CELLARS

Vintage | Non vintage




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

## TASTING NOTE

A light yellow with a hint of green in colour; flavours of ripe tropical fruit, yellow peaches and gooseberries are complemented by a fresh acidity and lingering finish.

## VINIFICATION DETAILS

On arrival at the winery, grapes were crushed and destalked before 14 days' fermentation at 14-15˚C. The grapes and juice were handled reductively to prevent oxidation and lock in fruitiness. Post-fermentation, it was left on the lees for 2 months to add complexity. The wine was then de-alcoholised by way of a gently spun cone technology. This was done under vacuum and at a low temperature to ensure that the product retains its distinctive body, colour and flavour.

## AWARDS

IWSC: Silver

## TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---|---|
| 0.5 | 22 |
| **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 | Region | Vegan |
|---|---|---|---|---|
| Maggie Immelman | | Screw top | Darling | Yes |