

## DE-ALCOHOLISED SAUVIGNON BLANC, 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

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

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Maggie Immelman



Fining Agent



Closure

Screw top



Region

Darling



Vegan

Yes