

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	 Finning Agent	 Closure Screw top	 Region Darling	 Vegan Yes