

HANNUWA AMPHORA SAUVIGNON BLANC, DARLING CELLARS

Vintage 2023



Hannuwa is the San (Bushman) word suggesting the gathering of good fortune through living in sustainable harmony with nature. This wine is made in an Amphora clay pot taking winemaking back to its roots. Unfiltered and unrefined, this is as true to nature as can be.

TASTING NOTE

This is a beautiful Sauvignon Blanc with lifted aromas of fresh winter melon, and gun flint on the nose. The palate is textured with blue berries, green figs and ripe asparagus combining for a beautiful lingering aftertaste.

VINIFICATION DETAILS

Grapes are hand harvested early in the morning. After destemming, berries and juice are left for 24 hours skin contact at 6°C. The free run juice is left for 24 hours to settle. Clear juice is racked into the Amphora for fermentation. Once fermentation is finished, the wine is aged for another 8 months on the fermentation lees. The yeast autolysis, together with the unique shape and ceramic of the Amphora, contribute to this special wine.











TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	3.3
pH	Acidity
3.41	6.4

AWARDS

Tim Atkin MW: 91 pts

ATTRIBUTES

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker André Scriven & Bertrum Titus	 Fining Agent Vegan friendly	 Closure Cork	 Region Darling Cellars	 Vegan Yes