

HANNUWA AMPHORA SAUVIGNON BLANC, DARLING CELLARS



Vintage

2022



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.

AWARDS

Tim Atkin MW: 92 pts

TECHNICAL ANALYSIS

Alcohol

13.3

Residual sugar

2.7

pH

3.65

Acidity

5.5

ATTRIBUTES



Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Pieter-Niel Rossouw,
Reon Richter



Fining Agent



Closure

Cork



Region

Darling Cellars



Vegan

Yes