



## Darling Cellars Sweet Darling White NV

|                             |            |                |                       |
|-----------------------------|------------|----------------|-----------------------|
| main variety Muscat Ottonel |            | vintage NV     |                       |
| analysis                    | alc: 10.75 | ph: 3.3        | rs: 28   ta: 6.29     |
| type                        | White      | producer       | Darling Cellars       |
| style                       | Semi Sweet | winemaker      | Pieter-Niel Rossouw & |
| taste                       | Fruity     | wine of origin | Western Cape          |
| body                        | Soft       |                |                       |

### tasting notes

A wine with many layers of tropical hints, honey and pear notes on the nose. This is floral and fruity wine that is supported by a fresh acidity. Makes for a perfect summer daytime drink!

### blend information

50% Muscat, 50% Chenin Blanc

### food suggestions

Makes for a perfect summer daytime drink!

### in the vineyard

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

**Terroir:** Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic.

**Vineyard type:** Bush Vine, no irrigation.

### about the harvest

**Yield:** 5 t/ha

**Balling at Harvest:** 17° B

### in the cellar

**Vinification:** Crush and destalk, 14 days fermentation at 12°C

**Maturation:** No maturation