

Darling Cellars Premium Sauvignon Blanc 2013

main variety	Sauvignon Blanc	vintage	2013
analysis	alc: 13.2 | ph: 3.52 | rs: 1.9 | ta: 6.1		
type	White	producer	Darling Cellars
style	Dry	winemaker	Abé Beukes & Welma
taste	Mineral	wine of origin	Darling
body	Medium		

tasting notes

This wine displays passion fruit, green figs and flinty aromas on the nose. The palate shows mineral complexity with a well-rounded balance and a persistent aftertaste.

blend information

85% Sauvignon Blanc, 15% Semillon

food suggestions

Seafood dishes, creamy chicken dish or a garden salad in early summer - the perfect accompaniment!

in the vineyard

Darling Cellars Premium comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Darling Cellars Premium is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

Terroir: South western facing slopes on deep granite soils are the preferred sites for these vineyards.
Vineyard type: Bush Vine, no irrigation.
Yield: 4 t/ha
Balling at Harvest: 22 - 23°B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 13°C. Reductive winemaking.
Maturation: Left on lees for 6 months in stainless steel tanks to add complexity and depth.