



Darling Cellars Premium Sauvignon Blanc 2014

main variety Sauvignon Blanc

vintage 2014

analysis alc: 13.2 | ph: 3.52 | rs: 1.9 | ta: 6.1

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw

taste Mineral

wine of origin Darling

body Medium

tasting notes

This wine displays intense flavours of green pepper, flint, asparagus and mineral aromas on the nose. The palate shows mineral complexity with a fully complex mouth feel and a persistent aftertaste.

blend information

97.5% Sauvignon Blanc, 2.5% 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.