



Darling Cellars Gustus Sauvignon Blanc 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13.0 | ph: 3.4 | rs: 1.7 | ta: 5.7

type White

producer Darling Cellars

style Dry

winemaker Pieter-Niel Rossouw,

taste Fruity

wine of origin Darling

body Full

tasting notes

Not made in a full ripe style this wine offers tropical flavours of pineapple, watermelon and green undertones of asparagus and mineral aromas on the palate. This is a medium bodied wine with an aging potential of 2-3 years. Seafood dishes, creamy chicken dish or a garden salad in early summer - the perfect accompaniment!

blend information

100% Sauvignon Blanc

in the vineyard

South western facing slopes on deep granite soils are the preferred sites for these vineyards. Bush vines, no irrigation

in the cellar

Crush and destalk, 12 hours skin contact, 14 days fermentation at 13°C. Reductive winemaking. Left on lees for 6 months in Stainless Steel tanks to add complexity and depth.