

Pyjama Bush Rosé

THE STORY BEHIND THE LABEL

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines. The Pyjama bush is a pink wild flower that grows in the Darling area.

IN THE VINEYARD

Terroir: Vineyards from different slopes and different soils were used for this blend. The cool nights and cool South-westerly wind in the afternoons cooled the vineyards down and helped to form the elegant fruit flavours. Soil types consisted of weathered granite to deep red and well drained soils.

Vineyard type: Bush Vine, no irrigation
Yield: 6 t/ha
Balling at Harvest: 21-22°B

WINEMAKING

Vinification: Destalk and crush, 18 days fermentation at 14°C. Grapes and juice handled reductively to prevent oxidation and lock in fruitiness.
Maturation: Left on lees for 2 months to add complexity

WINEMAKER'S COMMENTS

Light Pomegranate in colour, this is what summer drinking is all about. Loads of ripe strawberries, sweet cherry and raspberries on the nose, vivid with bright succulence and a lingering fruity aftertaste. Light and delicious... a great wine to enjoy and flirt over.

FOOD RECOMMENDATION

Will pair well with roasted chicken, a salmon salad, Italian food with a red sauce or stuffed mushrooms



type	Rosé	vintage	2022
style	Dry	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Reon Richter
body	Light	cultivars	Sauvignon Blanc 96%; Grenache 4%

analysis | alc: 12.78% | ph: 3.50 | rs: 6.04g/l | ta: 5.96g/l | so²: 50 – 200 mg/l