

DE-ALCOHOLISED SPARKLING ROSÉ, DARLING CELLARS

Vintage
Non vintage


De-alcoholised does not mean compromising on taste and this sparkling rosé is made from premium quality grapes bursting with flavour.

TASTING NOTE

Sauvignon Blanc 96%, Grenache 4%. Great light salmon pink colour with aromas of ripe strawberries and sweet plum following through to a balanced palate with a lingering finish that leaves you wanting more.

VINIFICATION DETAILS

The grapes are destalked and crushed, then fermentation for 18 days at 14°C. The grapes and juice are handled reductively to prevent oxidation and lock in the fruit flavours. Then left on the lees for 2 months to add complexity. The wine is then de-alcoholised by way of a gently spinning cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour. Finally, the base wine is infused with CO₂ to create a stream of bubbles.

AWARDS

IWSC: Silver

TECHNICAL ANALYSIS

Alcohol

0.5

Residual sugar

2.3

pH

3.37

Acidity

5.9

ATTRIBUTES


Origin

South Africa


Variety

Sauvignon Blanc


Malolactic Fermentation

No


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Pieter-Niel Rossouw,
Reon Richter


Fining Agent

Closure

Muselet cage


Region

Darling


Vegan

Yes