

East Street Wine Co.

Sourcing fantastic wines from around the world for the finest restaurants, pubs & bars in the UK

DARLING CELLARS, SAUVIGNON BLANC



Viticulture

From vineyards strategically planted on south-west-facing slopes to capture cool breezes from the Atlantic Ocean and cold Benguela current.

Winemaking

The grapes were crushed and destalked followed by 14 days' fermentation at 14-15°C. The grapes and juice were handled reductively to prevent oxidation. Although there was no oak contact, the wine was left on its lees for 2 months to add complexity.

Oak Treatment

No oak treatment

Tasting Note

Initially a subdued bouquet opens up to aromas of green fig, asparagus, freshly cut grass and tropical fruit such as watermelon, passion fruit and pineapple. These flavours follow on the palate and are supported by a vibrant acidity that keeps the palate fresh.

Food Matching

Shellfish.

Grape Varieties	Sauvignon Blanc				
ABV	13.10%	Style	Still Wine	Closure	Screwcap

**For Wine Sales Contact Danny Spencer danny@eaststreetwines.com
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