

DARLING WINE IN A CAN

DAISY DARLING

SAUVIGNON BLANC

With a low carbon footprint and a higher recycling rate than glass, this innovative packaging solution ties beautifully in with Cloof's sustainable wine production practices and highlights why this award-winning wine producer is a WWF Conservation Champion.

Of course, the wine is of the same high standard associated with the Cloof brand.



VINTAGE: NV

VARIETALS:

100% Sauvignon Blanc

ORIGIN:

Darling Region

PLANTED:

1999

TRELLISING:

Bush Vines

IRRIGATION:

Dry Land

SOIL:

Decomposed
granite and oak leaf

HARVEST DATE:

Late January

YIELD:

10 ton/ha

SUGAR AT HARVEST:

23.1°B

VINIFICATION:

Full ripe

4 hours on skins

Separate free run and press

Ferment dry @ 12°C

No lees contact

Stabilised and canned

Focus on green pepper / cut grass /
green fig

TASTING NOTES AND FOOD PAIRING

From hand-picked grapes this Sauvignon Blanc has a fresh tropical fruity aroma of pineapples grapefruit and peach which leaves a juicy and fresh finish.

This well-balanced white wine pairs beautifully with seared scallop, shellfish and a salad with watermelon, fresh mint, roasted peanuts and sweet Asian lime dressing. Enjoy it with friends and family.

Aluminium can,
silver

ALC: 12.5%

RS: 1 g/l

PH: 3.39

TA: 7.9 g/l

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