



# D'ARIA

## SIGNATURE RANGE



### 2025 Sauvignon blanc

WINE OF ORIGIN

CAPE TOWN/ DURBANVILLE

#### CULTIVARS

100% SAUVIGNON BLANC

#### ANALYSIS

Alc.	RS	pH	TA
13%	1.9g/l	3.26	6.9g/l

#### VINTIFICATION

The Sauvignon blanc grapes were hand-harvested from 3 blocks on Doordekraal. Multiple picks are done at different ripeness levels. Bunches arrive in crates and are destemmed before going into the press. Only free run and lightly pressed juice is used. The juice settles for 24 hours before racking and inoculation. After fermentation the components were blended and kept on the lees in stainless-steel tanks for 2 months before bottling.

Winemaker: *Elizabeth Meyer*

#### DESCRIPTION

This is a dry-style Sauvignon blanc that is a true expression of a cool climate production. The varietal expression of guava, gooseberry, asparagus and cherry blossom. This is a light-bodied white wine.

#### FOOD

Perfect for summer. Pairs well with light meat dishes, chicken or seafood, add as an accompaniment to cheese platters and salads.



Handcrafted from start to finish, our wines are internationally acclaimed, with a focus on bringing together history, tradition, nature's bounty and the delicate craft of winemaking.

#ourheartbeatsdaria



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D'Aria Winery