



Lyme Fontaine Bushvine Sauvignon Blanc 2018

COUNTRY
South Africa

REGION
Darling Ranges

PRODUCER
Darling Cellars

ABV
13

GRAPE VARIETY
Sauvignon Blanc

TASTING NOTE

A cracker-jack Sauvignon, more like a Loire than New World, herbaceous aromas of nettles, green apple and cut grass.

VINEYARD

The Darling area historically is a dairy area and only the last 10 – 15 years, grape growing has come to the fore. Renowned for its wild flowers, it is one of the Western Cape's most diverse areas.

The area was used during the 1800's by the government of the day to fatten their cattle, as the area had large plains of natural grass. The traditional produce was game, salt and butter.

Darling Cellars is situated on the cool west coast of South Africa on the R315 between Malmesbury and Darling, approximately 1 hour's drive from Cape Town and 15 kms from the coast line.

The cool and temperate West Coast climate lends itself to a variety of different micro- and meso-climates which, along with the different soil types, lead to unique grapes which we guide into even more unique wines. With approximately 95% of all our vineyards being unirrigated (dry land) and roughly the same percentage being bush vines this is as close as one can get to what nature intended for grapes to be. These varying factors result in wines that are true to the terroir from which they come and are true to the identity which we have crafted over time for our wines. Investment continues in the winery and cellar with some of the most modern and up to date winemaking equipment in our industry today. A modern bottling line, new presses, a barrel maturation cellar, a new grape off-loading system and continuing replanting of vineyards, to include noble cultivars, all contribute to our advances in contemporary winemaking.

