DARLING BAG IN BOX
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.

CLOOF
WINE ESTATE

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 bagged

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 pineapple, 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.

Recent Awards

3 litre Bag in Box

ALC: 12.5% RS: 1 g/l PH: 3.39 TA: 7.9 g/l

PO Box 269, Darling, South Africa, 7345 Tel: + 27 (0)22 492 2839
Email: marketing@cloof.co.za Web: www.cloof.co.za