

A decorative graphic consisting of a series of light green, stylized floral or starburst shapes arranged in a diagonal line from the bottom left towards the top right, partially overlapping the text.

the **DARLING**

MARLBOROUGH

MOSCATO INSPIRED  
SAUVIGNON BLANC  
2010

NEW ZEALAND WINE

### **Viticulture**

The grapes are sourced from an organic, un-irrigated vineyard in the Wairau Valley of Marlborough. The vineyard is located in the Rapaura region.

### **Winemaking**

The grapes were picked mid April 2010 and allocated into different parcels for fermentation.

A portion of the wine was taken mid-fermentation to a small tank and stopped, retaining residual sugar, slight spritzyness and some great flavours.

The grapes and wine are BioGro certified in conversion to organic.

### **Analysis**

Alc 9.5%, pH 3.0, Acidity 7.6 g/L, Residual Sugar 55 g/L

### **Tasting Notes**

The first thing you notice with this wine is the intensity of the nose. There are notes of tropical fruits, citrus and hints of stewed rhubarb. The tropical flavours follow through on the palate that has both softness and balance of sweetness and acid. Finishing with a slight spritz on the tongue.

This wine will drink well as an aperitif complementing chesses, pastries and seafood.

### **People**

Winemakers and Viticulturists - Chris Darling / Bart Arnst

### **Contact**

To contact Chris or Bart please email or call directly or check our website for information.

Email: [chris@savvywines.co.nz](mailto:chris@savvywines.co.nz)

Mob: 0274 445 225

Website [www.thedarlingwines.com](http://www.thedarlingwines.com)