

Darling Cellars "Terra Hutton" Cabernet Sauvignon 2003

International Wine Challenge 2005 - Seal of Approval

Deep, dark colour. Aromas of blackcurrants and subtle wood on the nose, with a great concentration of fruit on the palate. A wonderfully soft and smooth finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Darling Cellars

winemaker : Abe Beukes

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.60 g/l pH : 3.47 ta : 6.05 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : Drink now until 2007.

in the vineyard : Terroir: Deep soils from decomposed granite.

Climate: Warm sunny days and the moderating influence of the Atlantic Ocean.

about the harvest: Crush and destalk, 16 days fermentation at 22-28°C .

in the cellar : After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill barrels are used.



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