

Darling Cellars "Six Tonner" Merlot 2005

Michelangelo Awards 2006 - Silver Medal

A soft, fruity wine with delicate ripe plum flavours both on the nose and palate. Lightly oaked, this wine has a wonderfully appealing balance between fruit and wood.

variety : Merlot | 100% Merlot

winery : Darling Cellars

winemaker : Abe Beukes & Johan Nesenberend

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.5 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

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in the vineyard : The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Terroir: Decomposed granite, with deep red top soils. A low yield from dry land and bush vine

Vineyard type: Bush Vine, dry land

Yield: 5.5-6.5 t/ha

about the harvest: Balling at Harvest: 24-25Å°B

in the cellar : Vinification: Crush and destalk, 12 days fermentation at 22-28Å°C

Maturation: After malolactic fermentation, wine is racked into barrels for 10 months. A blend of 3rd and 4th fill barrels are used



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