

Darling Cellars "Old Block" Pinotage 2005

A deep coloured fruity wine with the typical Pinotage aromas of dark chocolate, banana and red berries. On the palate the wine is rich and full-bodied with soft, dry tannins.

variety : Pinotage | 100% Pinotage

winery : Darling Cellars

winemaker : Abé Beukes & Johan Nesenberend

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 2.4 g/l pH : 3.72 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

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: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.
Vineyard type: Bush Vine, dry land
Yield: 3 t/ha

about the harvest: Balling at Harvest: 25Â°B

in the cellar : Vinification: Crush and destalk, 10 days fermentation at 22Â°C on skin. Pressed at 5Â°B.

Maturation: 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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