

## Darling Cellars Classic Cabernet Sauvignon / Merlot 2013

A well balanced wine with enticing fruit characters including plum and red cherry. A complex palate gives way to a lingering finish making this a great wine to be enjoyed with food.

A great wine to be enjoyed with a variety of food.

**variety :** Merlot | 60% Cabernet Sauvignon, 40% Merlot

**winery :** Darling Cellars

**winemaker :** Abé Beukes and Carl Hugo

**wine of origin :** Darling

**analysis :** alc : 14.38 % vol    rs : 2.57 g/l    pH : 3.69    ta : 5.10 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

The idea behind the Classic Range is easy drinking fun wines which are rich in vibrant fruit, displays a little bit of complexity, but is never heavy, nor dull. Wines for all festive occasions.

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.

### **in the vineyard :**

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**Terroir:** Decomposed granite and Hutton in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

**Vineyard type:** Bush Vine, no irrigation

**about the harvest:** Yield: 6 - 8 t/ha

Balling at Harvest: 24° B

**in the cellar :** Vinification: Crush and destalk, 10 days fermentation at 22° C

Maturation: Maturing in stainless steel tanks with French oak staves for complexity



# Darling Cellars

Darling

+27.224922276

[www.darlingcellars.co.za](http://www.darlingcellars.co.za)

