

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

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