

Darling Cellars Premium Kroon 2011

This unique blend of Shiraz, Pinotage, Barbera, Grenache and Mourveder is made to create a complex wine that compliments food very well. As a young wine the vanilla and spice aromas are dominant but with bottle maturation it develops into an aromatic and soft wine.

Will complement good food like red meat or venison dishes.

variety : Shiraz |
winery : Darling Cellars
winemaker : Abé Beukes & Carel Hugo
wine of origin : Darling
analysis : alc : 13.7 % vol rs : 1.7 g/l pH : 3.71 ta : 5.4 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle size : 0 closure : Cork

ageing : My recommendation is to keep this vintage for another 3 to 5 years and enjoy with friends and good food.

in the vineyard : Darling Cellars Premium comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Darling Cellars Premium is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

Terroir: Deep dark coloured soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings.
Vineyard type: Bush Vine, no irrigation.

about the harvest: Yield: 3 - 4 t/ha
Balling at Harvest: 24°B

in the cellar : Vinification: Crush and destalk, 14 days fermentation at 22-28°C. All components are fermented together.
Maturation: Aged for 12 months in new 300 litre French oak barrels.



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Darling
+27.224922276
www.darlingcellars.co.za

