

Darling Cellars The Capeman 2015

An easy drinking red blend that displays a wide range of flavours including red plums, cherries, candyfloss and fresh crushed black pepper. The entry on the palate is smooth and juicy with a lingering finish.

A well balanced wine with great drinkability. Serve with oven roasted lamb or smoked duck.

variety : Shiraz | 42% Shiraz, 30% Mourvedre, 14% Grenache ,14% Carignan

winery : Darling Cellars

winemaker : Pieter Niel & Carel Hugo

wine of origin : Darling

analysis : alc : 14.22 % vol rs : 3.54 g/l pH : 3.59 ta : 5.40 g/l

type : Red **body :** 0

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

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

Vineyard type: Bush Vine, no irrigation

about the harvest: Yield: 5.5-6.5 t/ha

Balling at Harvest: 24-25°B

in the cellar : Vinification: Crush and destalk, 5-7 days fermentation at 22-30°C

Maturation: After malolactic fermentation of the wine is transferred into stainless tanks to which staves are added.



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