

Darling Cellars Cinful Cinsault 2015

Lovely pomegranate, candy floss and liquorice flavours meet you on the nose, and these flavours follow through on the palate. The wine is soft, fruity and fresh on the palate.

Excellent with food dishes such as Mushroom Risotto or Thai Green Curry, but can also be indulged on its own.

variety : Cinsaut | 100% Cinsault

winery : Darling Cellars

winemaker : Carel Hugo & Pieter-Niel Rossouw

wine of origin : Darling

analysis : alc : 13.3 % vol rs : 8.64 g/l pH : 3.55 ta : 5.83 g/l

type : Red **body :** Light **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

Veritas 2016: Gold

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: 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

about the harvest: Yield: 3 -7 t/ha

Balling at Harvest: 24°B

in the cellar : Crush and destalk, 15 days fermentation at 20-25°C on skin. Pressed at 5-10°B.

Maturation: A portion of the wine spend 8-12 months on staves and to add complexity and layers, this wine is blended with other components.



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Darling

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