

Smaak 2013

Black dark fruit, well integrated dark chocolate and wild spices on the nose. Full rich pallet with dark fruit, well balanced grape and wood tannins. Beautiful length.

This is truly and an all-rounder when it comes to food pairing and will make a particularly fine partner to most traditional roasts. For something a little more adventurous why not try with venison!!

variety : Cabernet Sauvignon | 37% Cab Sauv, 28% Pinotage, 9% Mourvedre, 9% Grenache, 9% Tannat, 8% Shiraz

winery : Darling Cellars

winemaker : Carel Hugo & Pieter-Niel Rossouw

wine of origin : Darling

analysis : alc : 15.0 % vol rs : 7.7 g/l pH : . ta : 5.7 g/l

type : Red **body :** Full

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

Veritas 2016: Bronze

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietally 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 as 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 :

Notes on vintage and harvest conditions: After a good long wet winter we had very even bud-break. A long cool growing season allowed to grapes to mature beautifully while retaining their natural acidity. Vineyards strategically planted on sites that allowed grapes to both ripen well while at the same time are not exposed to excessive heat allowing the grapes to mature slowly. Also the Darling area with its proximity to the Atlantic Ocean and the cool Benguela current running off of South Africa's West Coast, has very cool evenings allowing the grapes to retain their natural acidity. Most vineyards are on deep soils, derived mostly from decomposed granite, that are clay rich, with good drainage.

about the harvest:

All grapes are hand harvested.

in the cellar :

De-stemmed only prior to fermentation. After a relatively warm fermentation the wines are gently pressed and the different "press fractions" are matured separately where appropriate. After completing malo-lactic fermentation in tank the wine was transferred to a combination of old oak barrels and a combination of cement and stainless steel tanks for maturation. Maturation: Approximately 12 months 3rd-6th fill French oak and both cement and stainless steel tanks. Fining agents used: none



Darling Cellars

Darling

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