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Darling Cellars Gustus Colossus Shiraz 2013

Aromatic aromas of spice, ripe plums ans cherries. Well integrated wood tannins. Lingering aftertaste.

pRed meat and spicy stews/p

variety : Shiraz | 100% Shiraz
winery : Darling Cellars
winemaker : Carel Hugo & Pieter-Niel Rossouw
wine of origin : Darling
analysis : **alc :** 14.0 % vol **rs :** 3.37 g/l **pH :** 3.6 **ta :** 5.5 g/l **va :** 0.65 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

ageing : p5-10 years/p



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 :

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.

Vineyard type: Bush Vine, no irrigation
Yield: 5-6 t/ha
Balling at Harvest: 22-26°B

in the cellar :

All grapes are hand harvested and are 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 were transferred to old oak barrels
Maturation: A combination of new (70%) and second (30%) fill 300 litre French Oak barrels. Aged for 22 months

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