

Darling Cellars Old Bush Vine Cinsaut 2015

An irresistible, well balanced red wine. With bright ruby red color. Sour cherries, strawberries and a hint of oak on the nose. Flavours of red pepper, spice, raspberries and a hint of sweet vanilla, followed by a nice fresh acidity on the pallet. Grape tannins very well supported by the oak tannins. Wine finish with a long aftertaste.

pThis wine will go very well with roasted leg of lamb, Moroccan lamb, well-made Curry stews or Escargot./p

variety : Cinsaut | 100% Cinsaut

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw + Carel Hugo

wine of origin :

analysis : alc : 13.62 % vol rs : 2.27 g/l pH : 3.70 ta : 5.48 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant

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

Veritas 2016: Silver

ageing : pThis wine will age for 8-15 years if stored properly./p

Darling Cellars Old Bush Vine comes from specific old bush vines 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.

Passion and Respect for these old vines, have let to these beautiful and special wines.

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

in the vineyard :

Vineyard Type: Deep Hutton soils with koffiekliip, dominate the sites selected for these vines

Vineyard type: 38 years old Bush Vine, no irrigation

about the harvest:

Yield: 4-6 t/ha

Balling at Harvest: 23- 24°B

in the cellar :

Vinification: Crush and destalk into small open fermenters. Cold soak for two days before fermentation started. 14 days fermentation at 20-24°C, Free run and Press wine kept separate.

Maturation: Barrel maturation in 100% French Oak (1st fill, 2nd and 3rd) for 15 months. Only the best 7 barrels were selected for the blend.



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