

Darling Cellars Classic Cabernet Sauvignon / Merlot 2016

A good combination of dark fruit and structure from the Cabernet Sauvignon and red berry fruit from the Merlot. A very fruit forward version of Cab/Merlot.

A great wine to be enjoyed with a variety of food.

variety : Cabernet Sauvignon | 77% Cabernet Sauvignon, 23% Merlot

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Carl Hugo

wine of origin : Darling

analysis : alc : 13.76 % vol rs : 3.89 g/l pH : 3.63 ta : 5.22 g/l

type : Red **style :** Dry **wooded**

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

The idea behind the Classic Range is easy drinking fun wines which are rich in vibrant fruit, displays a little bit of complexity, but is never heavy, nor dull. Wines for all festive occasions.

in the vineyard :

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.

Terroir: Decomposed granite and Hutton in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic

Vineyard type: Bush Vine, no irrigation

about the harvest: Yield: 6 - 8 t/ha

Balling at Harvest: 24° B - 25° B

in the cellar :

Grapes carefully selected from specific sites to produce vibrant, elegant berry fruit flavours. 5-8 days fermentation at 20-30°C. Maturation in Stainless Steel tanks.

Blended early for better integration of tannins



Darling Cellars

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