

Darling Cellars Wildflower Red Muscadel NV

A sweet dessert wine, with strong raisin and berry flavors. Light ruby color with brick specks. Heady, raisin perfumes with notes of luscious litchi and mango tastes and a smooth, lingering finish. Delicious on its own, especially on a cold winter's day!

Enjoy with a cheese and fruit platter as a welcome drink before dinner or as a sweet nightcap in front of the fire...

variety : Muscat de Frontignan | 100% Red Muscadel

winery : Darling Cellars

winemaker : André Scriven

wine of origin : Western Cape

analysis : **alc** : 17.65 % vol **rs** : 206 g/l **pH** : 3.04 **ta** : 6.4 g/l

type : Dessert **style** : Sweet **body** : Full **taste** : Fruity

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

The little town of Darling is the entrance to the flower portal of the West Coast. We decided to create a special Wildflower label for drinks that do not have a spot in our core wine ranges. The two factors which play the most important role in determining the character and quality of a wine are nature (soil, climate, and location) and the human hand (cultivar choice, viticultural practices, and winemaking techniques). Of these two, nature is considered to be the more important factor with a greater influence.

in the vineyard : Climate: Mediterranean

Rainfall: 300mm - 400mm per year

Soil: Sand, deep rock

Trellis system: Perold

Irrigation: Drip

about the harvest: Balling at Harvest: 24°B

in the cellar : Grapes that had become raisins as a result of being harvested when very ripe imparted a wonderful honey flavor to the wine. The static drainers were pumped over twice on a daily basis to extract more sugar from the raisin berries. After 48 hours of skin contact, the juice was drained from the static separators, settled, and then fortified. The dessert wine was aged for one year in stainless tanks



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