

Chocoholic Pinotage 2016 1.5 L

A vibrant display of a wide range of fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch. Just to name a few.... The flavours follow through on the palate with an amazing structure and smooth supple tannins. This wine is perfectly balanced and well put together. This wine will tickle your taste buds and will be an amazing journey for all to experience the unique Darling terroir in a glass.

variety : Pinotage | 100% Pinotage

winery : Darling Cellars

winemaker : Carel Hugo and Pieter-Niel Rossouw

wine of origin :

analysis : alc : 13.67 % vol rs : 9.7 g/l pH : 3.5 ta : 5.3 g/l

type : Red **body :** Medium **taste :** Fruity

pack : Bottle **size :** 1500ml **closure :** Screwcap

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. Seductively smooth, sensually soft, subtly sweet, mouth fillingly moreish, unashamedly addictive, decadently Pinotage

in the vineyard : Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land

about the harvest: Yield: 3 -7 t/ha

Balling at Harvest: 24-25°B

in the cellar : Vinification: Crush and destalk, 5-6 days fermentation at 20-30°C on skin. Pressed at 5-10°B

Maturation: A portion of the wine spent 8-12 months on staves to add complexity and layers.



Darling Cellars

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