

Darling Cellars Reserve Six Tonner Merlot 2016

This complex but also elegant wine spoils you with flavours of raspberry, ripe red plum, vanilla, coffee, liquorice, chocolate and nuances of tobacco. This wine has an elegant structure with velvety tannins and a surprisingly lengthy aftertaste.

The balance is simply near perfect! Enjoy this on its own or with roasted duck breast or roasted tomato and basil pasta.

variety : Merlot | 100% Merlot
winery : Darling Cellars
winemaker : Carel Hugo + Pieter-Niel Rossouw
wine of origin : Darling
analysis : alc : 14.34 % vol rs : 2.9 g/l pH : 3.5 ta : 5.3 g/l
type : Red style : Dry body : Medium taste : Fruity wooded
pack : Bottle size : 750ml 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.

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

in the vineyard :

Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic ocean. Deep soils from decomposed granite, clay rich and good drainage.

about the harvest:

Yield: 5.5 - 6.5 ton/ha
Balling at Harvest: 24° - 25° B

in the cellar :

Vinification: Crush and destalk, 5-10 days fermentation at 22 - 30°C
Maturation: After malolactic fermentation a portion (approx. 50%) of the wine is racked into barrels for 7-8 months while the balance is transferred into stainless tanks to which staves are added. A blend of 3rd and 4th fill barrels are used



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