

## Darling Cellars Reserve Black Granite Shiraz 2016

An amazing fruit forward wine with great complexity. The flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. A very big structured wine with good fruit concentration on the palate. This fruit is carried through in a long lingering aftertaste.

A very balanced wine which can be enjoyed with mild curry dishes or a nice slow cooked brisket

**variety :** Shiraz | 100% Shiraz

**winery :** Darling Cellars

**winemaker :** Carel Hugo, Pieter-Niel Rossouw

**wine of origin :** Darling

**analysis :** alc : 14.22 % vol    rs : 3.80 g/l    pH : 3.53    ta : 5.26 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

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

Gold Wine Awards - Gold

Veritas 2016: Bronze

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, good drainage Vineyard type: Bush Vine, no irrigation

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

Balling at Harvest: 24-25°B

**in the cellar :** Vinification: Crush and destalk, 5-10 days fermentation at 20-30°C

Maturation: After malolactic fermentation, wine is racked into 2nd and 3rd fill barrels and stainless steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity.



### Darling Cellars

Darling

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[www.darlingcellars.co.za](http://www.darlingcellars.co.za)

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