

Darling Cellars Classic Cabernet Sauvignon / Merlot 2017

A fruit forward wine with an array of complex aromas which include candy floss, red cherries, cranberries and mulberries.

This elegant fruity wine will be a perfect fit for all festive occasions.

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

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Carl Hugo

wine of origin : Western Cape

analysis : alc : 13.88 % vol rs : 3.3 g/l pH : 3.6 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.

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 : 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: 24-25°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: Maturation in Stainless Steel tanks. Blended early for better integration of tannins



Darling Cellars

Darling

022 492 2276

www.darlingcellars.co.za

DARLING
CELLARS 