

Darling Cellars The Old Grain Silo 2017

A wine big in structure, soft in tannin and loaded with spicy and red berry flavours with a long aftertaste and a refreshing finish.

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognese, Biltong & Bobotie (South African favourites!) or any venison dishes.

variety : Shiraz | 55% Shiraz, 45% Pinotage

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Carel Hugo

wine of origin : Darling

analysis : alc : 14.76 % vol rs : 2.74 g/l pH : 3.4 ta : 5.81 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

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

The region of Darling has been synonymous with the production of grain since the earliest settlers some 300 years ago. Nowadays vineyards are planted alongside golden wheat fields and whilst the grapes from these vineyards are bringing in the accolades, the old silos which still dot the landscape remind us of our farming heritage. A blend of Shiraz and Pinotage, this wine distinctly reflects Darling's diversity and pays tribute to that heritage.

in the vineyard : The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines on deep red oakleaf soils. These grapes ripen as nature intended without human intervention. Vineyards are monitored for optimal picking times, adopting a combination of sampling and tasting to optimize the richer tropical (thiol) notes.

in the cellar : Whole berry fermented for 15-21 days. Aged for 22 months in 300 and 500 litre French oak barrels. Only the best 6 barrels were selected for this wine



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