

Darling Cellars Reserve Old Blocks Pinotage 2016

This intensely fruity Pinotage involves associations of ripe strawberries and black cherries sprinkled with vanilla and cinnamon.

A perfect accompaniment to roasted chicken, duck or lamb.

variety : Pinotage | 100% Pinotage

winery : Darling Cellars

winemaker : Pieter -Niel Rossouw & Carel Hugo

wine of origin : Darling

analysis : alc : 14.37 % vol rs : 3.44 g/l pH : 3.47 ta : 5.50 g/l

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

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

Gold Wine Awards - Gold

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 : 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: 5-6 t/ha

Balling at Harvest: 24-25° B

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

Maturation: After malolactic fermentation, wine is racked into barrels for 12 months.

A blend of 3rd and 4th fill French barrels are used



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