

Darling Cellars Sir Charles Darling 2017

A deep and complex wine with layers of black fruit, cedar, honey, liquorice, chocolate and tobacco. Smooth but structured with a long lingering finish. In proper storage this wine will age very well.

Enjoy with roast beef, venison & wild mushroom wellington, slow roast leg of lamb flavoured with garlic and rosemary, beef tenderloin with roasted shallots, Peking duck and a good potjie.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Darling Cellars

winemaker : Pieter -Niel Rossouw & Carel Hugo

wine of origin : Darling

analysis : alc : 14.46 % vol rs : 2.68 g/l pH : 3.5 ta : 5.83 g/l

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

pack : Bottle **size :** 500ml **closure :** Cork

THE STORY BEHIND THE LABEL

Sir Charles Henry Darling was appointed Lieutenant-Governor of the Cape of Good Hope in 1851. A great proponent of Human rights and free trade, Sir Charles became known as the people's Governor. During this time the little town of Darling was founded. Darling Cellars salutes its namesake with this finely blended wine.

in the vineyard : The grapes are harvested from dry land (un-irrigated) bush vines, planted on deep-red decomposed granite soils ideal for the retention of natural moisture. The climate, terroir and viticulture result wine rich in flavour but with soft tannins.

about the harvest: The grapes are harvested from dry land. Come harvest time, ripening is carefully monitored for optimal ripeness and grapes are hand harvested.

in the cellar : Grapes fermented on the skins for 15 to 21 days. Pressing portions were kept separately and only 8 of the best barrels were selected. Aged in French oak barrels for 22 months.



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022 492 2276

www.darlingcellars.co.za

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