

Darling Cellars Gustus Cabernet Sauvignon 2017

The wine shows an array of ripe blue berries, some hints of tobacco and pencil shavings on the nose to follow onto the palate with a lengthy finish of spice and well balanced tannins

Serve with braised beef short ribs, garlic chicken wings, zucchini gratin with tomato confit, or a hearty beef stew

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Carel Hugo

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.88 g/l pH : 3.4 ta : 5.76 g/l

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

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

Translated from Latin 'gustus' means 'taste' and this is what this wine is all about. Darling Cellars Gustus comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. The hand selection of grapes is focused on optimum ripeness at the crusher to deliver flavour in you glass. The best judge of TASTE is yourself!

in the vineyard : Deep, dark coloured laterite soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings. Bush Vines, no irrigation. Yield 4-6 t/ha.

about the harvest: Balling at Harvest: 26-27°B

in the cellar : Whole berry fermented for 5-7 days on staves at 20-30°C. Aged in French oak barrels for 22 months



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