

DC De-Alcoholised Shiraz NV

Deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals and candied cherries. Well integrated French Oak tannins.

A very balanced Red which can be enjoyed with mild curry dishes or a nice slow cooked brisket. Low in calories and vegan-friendly.

variety : Shiraz | 100% Shiraz

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw

wine of origin : Darling

analysis : alc : 0.5 % vol rs : 25.2 g/l pH : 3.58 ta : 5.42 g/l so2 : 40 mg/l

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

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

2023 IWSC - Silver (93 points)

2025 - WAFA - Silver

Darling Cellars De-Alcoholised is a product range of varietals where the focus is on fruit driven, varietal true, value for money products. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.

in the vineyard : Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage Vineyard type : Bush Vine, no irrigation

about the harvest: Yield : 6 t/ha
Balling at Harvest : 24-25°B

in the cellar : Crush and destalk, 5-10 days fermentation at 20-30°C.

Maturation: After malolactic fermentation, wine is racked into 2nd and 3rd fill barrels and stainless-steel tanks with a combination of French and American oak staves for 12 months to add structure and complexity. The wine is then DeAlcoholised by way of a gently spun cone technology. This is done under vacuum and at low temperature to ensure that the product retains its distinctive wine body, colour and flavour.



Darling Cellars

Darling

022 492 2276

www.darlingcellars.co.za

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