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Darling Cellars Reserve Black Granite Shiraz 2019

An amazing fruit forward wine with great complexity. The flavours of cherries, strawberries, red mulberries, pomegranate, liquorice, vanilla, red pepper and white pepper meet you on the nose. A very big structured wine with good fruit concentration on the palate. This fruit is carried through in a long lingering aftertaste.

A very balanced wine which can be enjoyed with mild curry dishes or a nice slow cooked brisket



variety : Shiraz | Shiraz 85%; Dry Red 15%
winery : Darling Cellars
winemaker : Pieter-Niel Rossouw, Maggie Immelman
wine of origin : Darling
analysis : **alc :** 14.45 % vol **rs :** 2.81 g/l **pH :** 3.54 **ta :** 5.42 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Gold Wine Awards - Gold
Veritas 2016: Bronze
2020 Michelangelo Awards - Platinum

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.

in the vineyard : Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.
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:6t/ha
Balling at Harvest: 24 - 25°B

in the cellar : 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
Destalk and crush, 5-10 days fermentation at 20 - 30°C
Maturation: 8 months aged on French and American oak staves

Darling Cellars

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