

Darling Cellars Chocoholic Pinotage 2022

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla and red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins. Perfectly balanced, this wine will tickle your taste buds and reward with its structure and length of flavour.

Enjoy this wine on its own or pair with a variety of meat or pasta dishes, and berry or chocolate desserts.

variety : Pinotage | 100% Pinotage

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Maggie Immelman

wine of origin : Darling

analysis : alc : 14.41 % vol rs : 9 g/l pH : 3.69 ta : 5.17 g/l

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

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

2023 Michelangelo Awards - Double Gold

2023 Merit Wine & Spirit Challenge - Gold

Chocoholic is composed of two distinctly differing components. 10% of the juice was created by twisting the grape stalks to induce raisining of the fruit while still on the vine. The juice from these grapes is then added to Pinotage juice which received oak contact to produce a seductively smooth, sensually soft, subtly sweet, mouth fillingly moreish, unashamedly addictive, decadently Pinotage.

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: 3 - 7 t/ha

Balling at Harvest: 24 - 25°B

in the cellar : Vinification: Crush and destalk, 5 - 6 days fermentation at 20 - 30°C on skin. Pressed at 5 - 10°B.

Maturation: A portion of the wine spent 8 - 12 months on staves to add complexity and layers.



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