

Darling Cellars Old Bush Vines Cinsaut 2020

An irresistible, well balanced red wine, with a bright ruby red colour and sour cherries, red cherries and candy floss on the nose. The fruity palate is delicious with earthiness and flavours of white pepper followed by a fresh acidity on the pallet. Grape tannins very well supported by the oak tannins. The wine finishes with a long aftertaste.

This wine will go very well with roasted leg of lamb, Moroccan lamb, well-made Curry stews or Escargot. Suitable for Vegans.

variety : Cinsaut | 100% Cinsaut

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw and Maggie Immelman

wine of origin : Darling

analysis : alc : 14.45 % vol rs : 3.02 g/l pH : 3.62 ta : 5.73 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**

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

2023 IWSC - Silver (93 points)

2023 Trophy Wine Show - Bronze

2023 Veritas Awards - Gold

ageing : This wine will age for 8 - 15 years if stored properly

Darling Cellars Old Bush Vine comes from specific old bush vines 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. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness. Passion and Respect for these old vines, have led to these beautiful and special wines.

Darling Cellars OLD BUSH VINE Range is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

in the vineyard :

Terroir: Deep Hutton soils with koffiekliip, dominate the sites selected for these vines
Vineyard type: 38 years old Bush Vine, no irrigation

about the harvest:

Yield: 4-6 t/ha

Balling at Harvest: 23- 24°B

in the cellar :

Crush and destalk into small open fermenters. Cold soak for two days before fermentation started. 14 days fermentation at 20 - 24°C. Free run and press wine kept separate. Barrel maturation in 100% French Oak (1st fill, 2nd and 3rd) for 22 months. Only the best 7 barrels were selected for the blend.



Darling Cellars

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