

Darling Cellars Gustus Pinotage 2019

A bouquet of dark plums, currants, dark berries, forest floor and kelp with underlying toasted oak notes. These concentrated flavours follow on the palate and combined with a fine tannin structure, give the wine a rich complex finish.

Pairs well with a beef casserole, braised pork neck, oxtail stew, bolognese, roasted or barbequed lamb, biltong and bobotie or any venison dishes.

variety : Pinotage | 100% Pinotage

winery : Darling Cellars

winemaker : Pieter-Niel Rossouw, Carel Hugo

wine of origin :

analysis : alc : 14.00 % vol rs : 2.70 g/l pH : 3.59 ta : 5.85 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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.

37-Year-old Bush Vines, no irrigation. Yield 3-4 t/ha.

about the harvest: Balling at harvest: 25-27°B

in the cellar : 5 day cold soak and then fermentation in open tanks with a combination of pump overs and punch downs. Alcoholic fermentation is finished on the skins and extended skin contact for another 10 days. Aged in French oak barrels for 22 months.



Darling Cellars

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