

Darling Cellars Reserve Bushvine Malbec 2023

Deep ruby red in colour, this wine has an expressive range of flavours which include ripe plums, raspberry, strawberry and candyfloss followed by hints of spice, white pepper and sweet tobacco. The wine is backed by a good structure with soft supple tannins which lends to good length of fruit on the palate.

This wine will pair well with meat, creamy pasta, or semi-hard cheeses that are not too salty (Cheddar or Gouda)

variety : Malbec | 100%

winery : Darling Cellars

winemaker : André Scriven and Maggie Immelman

wine of origin : Darling

analysis : alc : 13.12 % vol rs : 2.2 g/l pH : 3.69 ta : 5.3 g/l so2 : 137 mg/l

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

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

2024 Michelangelo Awards - Double Gold

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines. Grapes are harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.

in the vineyard : Sourced from strategically selected sites with warm sunny days and the cooling effect of the Atlantic Ocean. From weathered decomposed Granite and deep red soils that are clay rich with good drainage.

Vineyard type: Bush Vine, no irrigation

about the harvest: Yield: 6 - 8 t/ha

Balling at Harvest: 24-25°B

in the cellar : Destalk and crush, 5-10 days fermentation at 24-26°C

Maturation: 8 months aged on French and American oak staves



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