

Darling Cellars Reserve Old Blocks Pinotage 2022

This wine is very expressive and complex on the nose with flavours of red berries, black cherries, vanilla, butterscotch, red plums, coffee and nuances of strawberries. On the palate the flavours follow through with good structure and silky tannins. A well balanced wine with elegance and a lengthy aftertaste.

A proudly South African wine to be enjoyed with oxtail, bobotie and lamb curry.

variety : Pinotage | 100% Pinotage

winery : Darling Cellars

winemaker : André Scriven & Maggie Immelman

wine of origin : Darling

analysis : alc : 14.18 % vol rs : 3.4 g/l pH : 3.65 ta : 5.4 g/l

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

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

2024 Vitis Vinifera Awards - Gold

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

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:

The grapes were harvested from dryland farmed vineyards in Darling, where the vines are not trellised and planted as bush vines.

Yield: 5 - 6 t/ha

Balling at Harvest :24 - 25°B

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

Maturation: After malolactic fermentation, wine is aged in stainless steel tanks with a combination of French and American oak staves for 12 months.



Darling Cellars

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