

Darling Reserve Bush Vines Cabernet Sauvignon 2024

This wine displays flavours of black berries, black current, red berries, chocolate, tobacco and a tinge of vanilla. On the palate a good amount of fine tannins which gives this wine a good length and an exciting journey awaits those who want to put this wine away.

Enjoy this wine with slowly braised beef short ribs. Slow-cooked beef pot roast will also be an ideal partner as well as a Cape Malay curry or bobotie.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Darling Cellars

winemaker : Maggie Immelman, André Scriven

wine of origin : Darling

analysis : alc : 14.32 % vol rs : 3.44 g/l pH : 3.66 ta : 5.46 g/l so2 : 48 mg/l fso2 : 99 mg/l

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

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

ageing : It will truly blossom with time. Ageing potential, 5 – 8 years.

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

in the vineyard : Terroir: Warmer sites are selected to give full ripe grapes with dark colour and soft tannins. Soils from decomposed granite. Hutton soils dominate the sites selected for this wine.

Vineyard type: Bush Vine, no irrigation

about the harvest: Yield: 5-6 t/ha

Balling at Harvest: 24-25°B

in the cellar : Crush and destalk, 5-10 days fermentation at 20-28°C. After malolactic fermentation, wine is aged in tanks for 12 months. Staves are used to add complexity and structure.



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