

Darling Cellars Black Granite Vintage Reserve 2024

With its full-bodied character, smooth texture and luxurious taste, this wine is the epitome of refined indulgence. Meticulous craftsmanship and carefully selected grapes, result in a wine with velvety tannins that create a sumptuous mouthfeel and lingers long after each sip. Cheers to boldness, smoothness, luxury and sheer deliciousness.

This full-bodied wine will pair well with darkly braised lamb, seared duck breast, oxtail potjie, venison pie and spicy dishes.

variety : Blend - Red | 57% Shiraz, 16% Cinsaut, 14% Grenaché, 13% Mourvèdre

winery : Darling Cellars

winemaker : Maggie Immelman, André Scriven

wine of origin : Darling

analysis : alc : 14.42 % vol rs : 9.5 g/l pH : 3.48 ta : 5.77 g/l

type : Red **style** : Off Dry **body** : Full **taste** : Fruity **wooded** **vegetarian**

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

The design drew inspiration from the decomposition of granite soil for which the Darling region is so well known, which bears the resemblance to the pattern found on a vine leaf.

in the vineyard : The grapes for our Black Granite Vintage Reserve come from dry-land bush vines rooted in our deep, dark coloured decomposed granite soils. The rich soil, warm summer days and the cool evening provided by the nearby Atlantic Ocean ensure optimal ripening and maximum fruitiness.

about the harvest: The grapes are carefully selected and hand harvested when perfectly ripe.

in the cellar : After a gentle pressing, the rich, velvety juice is crafted through fermentation into wine. To achieve the wine's full-bodied character, maturation takes place in a combination of French and American oak barrels and oak staves for 8-10 months.



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