

Darling Cellars Chocoholic Pinotage 3L Bag in Box

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla and red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins. Perfectly balanced, this wine will tickle your taste buds and reward with its structure and length of flavour.

Enjoy this wine on its own or pair with a variety of meat or pasta dishes, and berry or chocolate desserts

variety : Pinotage | 100% Pinotage

winery : Darling Cellars

winemaker : Maggie Immelman, André Scriven

wine of origin : Darling

analysis : alc : 14.41 % vol rs : 9.00 g/l pH : 3.69 ta : 5.17 g/l

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

pack : Box **size :** 3000ml **closure :** Tap

In crafting our awarded Chocoholic Pinotage, an essential step takes place right in the vineyards. The grape stalks are "pinching", which encourages raisining while the grapes continue to ripen on the vine. This process yields an exceptionally sweet juice with a high sugar content. When creating the final wine, this "sweet building block" is blended with barrel-aged Pinotage wine, resulting in a Pinotage that is seductively smooth, sensually soft, subtly sweet, mouth-filling, and decadently rich.

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.

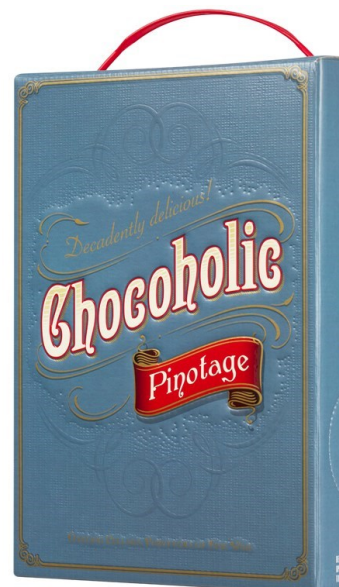
Vineyard type: Bush Vine, dry land

about the harvest: Yield: 3 -7 t/ha

Balling at Harvest: 24-25°B

in the cellar : Vinification: Crush and destalk, 5-6 days fermentation at 20-30°C on skin. Pressed at 5-10°B

Maturation: A portion of the wine spent 8-12 months on staves to add complexity and layers.



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022 492 2276

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