

Darling Cellars Wildflower Red Muscadel NV

A sweet dessert wine, with strong raisin and berry flavours. Light ruby colour with brick specks. Raisin perfumes with notes of luscious litchi and peach tastes and a smooth, lingering finish. Delicious on its own during winter or over crushed ice with lemon zest in the summer!

Savour this with a cheese and fruit platter after dinner, or complement it with treats featuring cherry and chocolate. A cozy nightcap by the fire is always a winning choice during the winter months.

variety : Muscat de Frontignan | Red Muscadel

winery : Darling Cellars

winemaker : Andre Scriven

wine of origin : Western Cape

analysis : alc : 15.59 % vol rs : 252 g/l pH : 3.50 ta : 5.52 g/l so2 : 35 mg/l fso2 : 165 mg/l

type : Dessert **style :** Sweet **body :** Full **taste :** Fruity

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

In celebration of Our Floral Heritage, we have launched a special Wildflower label for our beverages that do not fit within our main wine collections. The character and quality of wine are primarily influenced by two key factors: nature—encompassing soil, climate, and location—and the human element, which includes cultivar selection, viticultural practices, and winemaking techniques. Of these influences, nature is deemed the most significant, playing a crucial role in shaping the final product.

in the vineyard : Climate: Mediterranean

Rainfall: 300mm - 400mm per year

Soil: Sand, deep rock

Trellis system: Perold

Irrigation: Drip

about the harvest: Balling at Harvest: 26°B

in the cellar : Grapes that have turned into raisins due to being harvested at peak ripeness contribute a delightful honey flavour to the wine. The grapes are destemmed and undergo a gentle maceration process to extract their colour, aroma, and flavour. After 48 hours of skin contact, the juice is separated from the skins and fortified



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