

Darling Cellars Old Bush Vines Cinsaut 2025

An irresistible, well balanced red wine, with a bright ruby red colour and sour cherries, red cherries and candy floss on the nose. The fruity palate is delicious with earthiness and flavours of white pepper followed by a fresh acidity on the pallet. Grape tannins very well supported by the oak tannins. The wine finishes with a long aftertaste.

This wine will go very well with roasted leg of lamb, Moroccan lamb, well-made Curry stews or Escargot. Suitable for Vegans.

variety : Cinsaut | 100% Cinsaut

winery : Darling Cellars

winemaker : Maggie Immelman, André Scriven

wine of origin : Darling

analysis : alc : 13.75 % vol rs : 2.06 g/l pH : 3.50 ta : 5.41 g/l so2 : 50 mg/l fso2 : 150 mg/l

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

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

ageing : This wine will age for 8 - 15 years if stored properly

Darling Cellars Old Bush Vines are sourced from select, ancient bush vines recognized for their distinctive terroir flavours. These vineyards are situated in the most suitable terroir for each specific varietal. The winemaker closely monitors these vineyards to determine the optimal time for grape harvesting. In the cellar, the grapes are treated individually to maintain their natural quality and uniqueness. The passion and respect for these venerable vines have culminated in the creation of exquisite and exceptional wines.

The Darling Cellars OLD BUSH VINES Range represents a dedicated concept, from the careful site selection to the final pour in your glass.

in the vineyard :

Terroir: Deep Hutton soils with koffiekliip, dominate the sites selected for these vines
Vineyard type: 40 years old Bush Vine, no irrigation

about the harvest:

Yield: 4-6 t/ha

Balling at Harvest: 23- 24°B

in the cellar : Destalk and crush into small open fermenters. Cold soak for 5 days before fermentation starts. 14 days fermentation at 20-24°C. Only the best free run wine is used. Maturation: Barrel maturation in a combination of French and American oak (2nd and 3rd fill) for 22 months. Only the best barrels were selected for the blend.

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