



DARLING CELLARS

WEST COAST

The recent demarcation of the Darling district has led to a focus at Darling Cellars on wines which are terroir and varietal specific. The cool and temperate West Coast climate lends itself to a different micro- and mesoclimate which, along with the different types of soil, lead to unique grapes, which we guide into even more unique wines. Having 99% of all vineyards dry land and almost the same percentage as bush vine, this is as close to what nature intended for grapes to be as one can get.

DC is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Wine:	Six Tonner Merlot
Vintage:	2008
Origin:	Darling
Cultivar(s):	100% Merlot
Winemaker:	Abé Beukes + Johan Nesenberend
Terroir:	Decomposed granite, with deep red top soils. A low yield from dry land and bush vine
Vineyard type:	Bush Vine, dry land
Yield:	5.5-6.5 t/ha
Balling at Harvest:	24-25°B
Vinification:	Crush and destalk, 12 days fermentation at 22-28°C
Maturation:	After malolactic fermentation a portion (approx. 50%) of the wine is racked into barrels for 7-8 months while the balance is transferred into stainless tanks to which staves are added. A blend of 3 rd and 4 th fill barrels are used
Alc:	13.33 %
TA:	5.14 g/l
RS:	1.90 g/l
pH:	3.87

Winemaker's comments:

A soft, fruity wine with delicate ripe plum and mulberry flavours both on the nose and palate. With the subtle use of oak, this wine has a wonderfully appealing balance between fruit and wood for easy drinking.

