



## DARLING CELLARS

WEST COAST

The demarcation of Darling as a Wine of Origin District in 2003 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 meso climate which, along with the different soil types, lead to unique grapes, which we guide into even more unique wines. With 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.

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

Wine:	Black Granite Shiraz
Vintage:	2008
Origin:	Darling
Cultivar(s):	100% Shiraz
Winemaker:	Abé Beukes & Johan Nesenberend
Terroir:	Strategically selected sites which get the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage
Vineyard type:	Bush Vine, no irrigation
Yield:	6-7 t/ha
Balling at Harvest:	23.5°B
Vinification:	Crush and destalk, 14 days fermentation at 22-28°C
Maturation:	After malolactic fermentation, wine is racked into barrels and stainless steel tanks with French Oak staves for 4 months. A combination of 3 <sup>rd</sup> and 4 <sup>th</sup> fill barrels are used
Alc:	13.3%
TA:	5.35g/l
RS:	1.8g/l
pH:	3.75

### Winemaker's comments:

This wine is another example of this fine varietal with a somewhat dry finish. A medium bodied wine displaying wild berries, and ripe plums on the nose. With a little time, it will develop into a lovely Darling Shiraz with opulent fruit and an integrated wood structure. Drink between now and 2010.

