

## Darling Cellars "Old Block" Pinotage 2005

main variety Pinotage

vintage 2005

analysis alc: 14.4 | ph: 3.72 | rs: 2.4 | ta: 5.3

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Johan Nesenberend

taste Fruity

wine of Coastal

### tasting notes

A deep coloured fruity wine with the typical Pinotage aromas of dark chocolate, banana and red berries. On the palate the wine is rich and full-bodied with soft, dry tannins.

### blend information

100% Pinotage

### in the vineyard

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. 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 Yield: 3 t/ha

### about the harvest

Balling at Harvest: 25°B

### in the cellar

Vinification: Crush and destalk, 10 days fermentation at 22°C on skin. Pressed at 5°B. Maturation: After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill barrels are used.

