

## Darling Cellars "Terra Hutton" Cabernet Sauvignon 2004

main variety Cabernet Sauvignon

vintage 2004

analysis alc: 14.1 | ph: 3.6 | rs: 1.7 | ta: 5.9

type Red

producer Darling Cellars

winemaker Abe Beukes

wine of Coastal

### tasting notes

Deep, dark colour with aromas of blackcurrants and subtle wood on the nose. A great concentration of fruit on the palate supported with finely balanced tannins. A wonderfully soft and smooth finish.

### ageing potential

Enjoy until 2007.

### blend information

100% Cabernet Sauvignon

### in the vineyard

Terroir: Warmer sites are selected to give full ripe grapes with dark colour and soft tannins. Soils from decomposed granite. Hutton soils dominate the sites selected for this wine. Vineyard type: Bush Vine, no irrigation

### about the harvest

yield: 6-7 t/ha    Balling at Harvest: 24-25°B

### in the cellar

Winemaking: Crush and destalk, 16 days fermentation at 22-28°C. Maturation: After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill barrels are used.

