



Darling Cellars "Terra Hutton" Cabernet Sauvignon 2006

main variety Cabernet Sauvignon

vintage 2006

analysis alc: 14.57 | ph: 3.69 | rs: 2.3 | ta: 5.30

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes & Johan Nesenberend

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.

blend information

100% Cabernet Sauvignon

in the vineyard

Terroir: Warmer sites are chosen to give full ripe grapes with dark colour and soft tannins. Soils from decomposed granite. Hutton soils dominate the sites used for this wine

Vineyard type: Bush Vine, no irrigation

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.

about the harvest

Yield: 6-7 ton/ha

Balling at Harvest: 24° - 25° B