



Darling Cellars Premium Shiraz 2008

main variety Shiraz

vintage 2008

analysis alc: 14.75 | ph: 3.61 | rs: 2.10 | ta: 5.46

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes & Carel Hugo

taste Herbaceous

wine of Groenekloof, Darling

body Full

tasting notes

Showing its Darling heritage with black forest fruits, a hint of plum, dark chocolate and black pepper on the nose. The soft tannins and smokiness will mature into typical truffle, meaty and savoury Darling Syrah! Nothing overripe, but full bodied and integrated.

ageing potential

Age for a maximum of 8 years and savour with friends, food and...or maybe just spoil yourself.

blend information

100% Shiraz

in the vineyard

Darling Cellars Premium comes from specific vineyards which are selected for their uniqueness in prominent terroir flavours. These vineyards are planted in the best terroir for the specific varietal. Vineyards are carefully monitored by the winemaker who ultimately decides when the grapes will be harvested. These grapes are handled separately in the cellar to preserve their natural quality and uniqueness.

Darling Cellars Premium is a dedicated concept from site selection, through to the final drop in the glass at the end of a bottle.

Terroir: Deep dark coloured soils from decomposed Granite in the Darling Hills. Micro climate positively influenced by the Atlantic with sunny days and cool evenings.

Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 4 - 6 t/ha

Balling at Harvest: 24°B

in the cellar

Vinification: Crush and destalk, 14 days fermentation at 25°C.

Maturation: A combination of new (70%) and second (30%) fill 300 litre French oak barrels.

Aged for 22 months.