



## Darling Cellars Premium Cabernet Sauvignon 2008

main variety Cabernet Sauvignon

vintage 2008

analysis alc: 14.36 | ph: 3.64 | rs: 1.76 | ta: 5.78

type Red

producer Darling Cellars

style Dry

winemaker Abe Beukes

taste Fragrant

wine of Groenekloof, Darling

body Full

### tasting notes

An example of pure Cabernet Sauvignon fruit, with aromas of wood, ripe blackberries and cassis on the nose. It is a juicy, well structured wine with a hint of ripeness on the palate and an abundance of black fruit. The finish is long and smooth, with a slight smokiness. The tannin structure is firm but by no means aggressive, to emphasise the varietal characteristic.

### ageing potential

Further bottle ageing will have the wine soften a bit and with the nice acidity, this is a wine will last another 6 - 9 years in a cellar.

### blend information

100% Sauvignon Cabernet

### 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 Hutton soils from decomposed granite dominate the sites selected for these vines.

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, 12 - 14 days fermentation at 25 - 28°C.

Maturation: Barrel maturation in 100% French oak (1st fill) for 15 months. Bottle aged for 12 months before release.