



Darling Cellars Reserve Six Tonner Merlot 2010

main variety Merlot

vintage 2010

analysis alc: 14.45 | ph: 3.74 | rs: 2.0 | ta: 4.95

type Red

producer Darling Cellars

style Dry

winemaker Carl Hugo, Abé Beukes

taste Fruity

wine of Darling

body Medium

tasting notes

A soft, fruity wine with delicate ripe plum flavours both on the nose and palate. With the subtle use of oak, this wine has a wonderfully appealing balance between fruit and wood.

blend information

100% Merlot

food suggestions

Easy drinking.

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.

Darling Cellars Reserve is a wine range of straight varietals where the focus is on fruit driven, varietal true, value for money wines.

Terroir: Decomposed granite, with deep red top soils. A low yield from dry land and bush vine. Vineyard type: Bush Vine, dry land.

about the harvest

Yield: 5.5-6.5 ton/ha

Balling at Harvest: 24° - 25° B

in the cellar

Vinification: Crush and destalk, 12 days fermentation at 22 - 28°C

Maturation: After malolactic fermentation a portion (approx. 50%) of the wine is racked into barrels for 7 - 8 months while the balance is transferred into stainless tanks to which staves are added. A blend of 3rd and 4th fill barrels are used.