



Darling Cellars Classic Merlot Rosé 2012

main variety Merlot

vintage 2012

analysis alc: 13.30 | ph: 3.20 | rs: 5.69 | ta: 5.40

type Rose

producer Darling Cellars

style Dry

winemaker Abé Beukes & Welma Myburgh

wine of Coastal

tasting notes

The idea behind the Classic Range is easy drinking fun wines which are rich in vibrant fruit, displays a little bit of complexity, but is never heavy, nor dull. Wines for all festive occasions.

Dark Pomegranate juice in colour, this is what summer drinking is all about. Strawberries and Raspberries on the nose and the palate make for a mouthwatering and appetizing wine. A great wine to enjoy and flirt over!

blend information

100% Merlot

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.

Terroir: Decomposed granite in the area surrounding Darling Hills. Hot summers moderated by the cool Atlantic.

Vineyard type: Bush Vine, no irrigation

about the harvest

Yield: 6 - 8 t/ha

Balling at Harvest: 21°B

in the cellar

Vinification: Crush and destalk, racked from the skins before fermentation, 10 days fermentation at 13° C

Maturation: Maturing in stainless steel tanks