



Darling Cellars Reserve Terra Hutton Cabernet Sauvignon 20

main variety Cabernet Sauvignon

vintage 2011

analysis alc: 14.4 | ph: 3.65 | rs: 3.6 | ta: 5.14

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes, Carel Hugo

taste Fruity

wine of Darling

body Medium

tasting notes

A classic and fruit driven Cabernet Sauvignon, with a dark intense colour. Blackcurrant, cassis and roasted almonds on the nose. The wine has good concentration and soft dry tannins, complemented by well integrated wood flavours.

blend information

100% Cabernet Sauvignon

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

Vineyard type: Bush Vine, no irrigation.

about the harvest

Yield: 5 - 6 t/ha

Balling at Harvest: 24 - 25°B

in the cellar

Vinification: Crush and destalk, 16 days fermentation at 22 - 28°C.

Maturation: After malolactic fermentation, wine is racked into barrels for 12 months. A blend of 3rd and 4th fill barrels are used.