



## Darling Cellars Reserve Black Granite Shiraz 2010

main variety Shiraz

vintage 2010

analysis alc: 14.31 | ph: 3.72 | rs: 2.74 | ta: 5.25

type Red

producer Darling Cellars

style Dry

winemaker Abé Beukes, Carel Hugo

taste Fruity

wine of Darling

body Medium

### tasting notes

A medium bodied wine displaying wild berries, ripe plums and dark chocolate on the nose. A lovely Darling Shiraz with opulent fruit and an integrated wood structure.

### ageing potential

2010 - 2014

### blend information

100% Shiraz

### food suggestions

Enjoy with food.

### 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: Strategically chosen sites which gets the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage.  
Vineyard type: Bush Vine, no irrigation.

### about the harvest

Yield: 6-7 ton/ha

Balling at Harvest: 23.5° B

### in the cellar

Vinification: Crush and destalk, 14 days fermentation at 22 - 28°C.

Maturation: After malolactic fermentation, wine is racked into barrels and stainless steel tanks with French oak staves for 4 months. A combination of 3rd and 4th fill barrels are used.